



MENU DEL PRANZO

Thursday – Saturday: 12pm - 4pm

2 COURSES 15 | 3 COURSES 20

Please note some dishes are subject to a supplement

STARTERS

Soup of the day, homemade bread

Loaded Italian nachos - bolognese sauce, jalapeños, mozzarella, green onion

Panzanella salad – Tuscan tomatoes, onion, croutons, buffalo mozzarella, basil & garlic **V**

Italian Flatbread with goat's cheese, caramelised onions, rocket & pesto **N V**

Cozze Tailandese – Steamed mussels, nduja & cream sauce, homemade bread

MAINS

Pizza Halloumi – Fried halloumi, spinach, sundried tomatoes, black olives, honey, sesame seeds **V**

Risotto with wild mushrooms, butternut squash & truffle **V**

Tagliatelle Amatriciana – Cured pancetta, onion, mushrooms, garlic & chilli in a rich tomato sauce

Pollo Cacciatore – Baked chicken supreme & green beans in a tomato, white wine, olive & bell pepper sauce

Fish of the Day (please see our specials menu for description) (**£5 supplement**)

DESSERTS

2 scoops of ice cream (Strawberry, vanilla, chocolate, pistachio **N** or salted caramel)

Tiramisu

Mixed berry meringue nest, strawberry ice cream, Chantilly

***Please note that we can not substitute any dishes on this menu**

N - contains nuts. Please note that all our food may contain traces of nuts. A **GF** lunch menu is available - please ask.

V - suitable for vegetarians. Please advise us of any allergies or dietary requirements prior to ordering.