

LUNCH MENU

2 COURSES £20.00 | 3 COURSES £25.00

ANTIPASTI

BRUSCHETTA AL POMODORO (VG)

Vine ripened tomatoes, garlic, oregano & fresh basil, on toasted ciabatta

BRUSCHETTA GAMBERONI

Pan-fried king prawns, chilli mayonnaise, on toasted ciabatta

CALAMARI FRITTI

Courgette, red pepper & garlic mayonnaise

PASTA E FAGIOLI (V)

Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini

FRITTATINA CACIO E PEPE

Deep fried Neapolitan mac & cheese, smoked provola, Pecorino & black pepper

POLPETTINE DI MELANZANE (V)

Crispy aubergine & smoked provola balls, San Marzano tomato sauce, fresh basil

SECONDI PIATTI

POLPETTE PICCANTI AL RAGU

Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom, vegetable & tomato ragu, vegan mozzarella

INSALATE CAESAR

Chargrilled chicken, gem lettuce, pancetta, croutons, matured Italian cheese & Caesar dressing

SPAGHETTI ALLA CARBONARA

Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley

PIZZA MARGHERITA (V)

San Marzano tomato, mozzarella, tomato & fresh basil

BRANZINO ALLA CAPRESE

Pan-fried sea bass, cherry tomatoes, Leccino olives, basil & lemon

DOLCI

PANNA COTTA AL LIMONE

Amalfi lemon cream, berry compote & crushed amaretti

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti
Vegan flavours available

(V) Vegetarian (VG) Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens &
Calories
Scan this code

