# LUNCH MENU

### 2 COURSES £20.00 | 3 COURSES £25.00

### ANTIPASTI

BRUSCHETTA CLASSICA (9) Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil

BRUSCHETTA GAMBERONI Toasted sourdough, pan-fried king prawns & chilli mayonnaise

**CALAMARI** Courgette, red pepper & confit garlic aioli

FRITTATINA CARBONARA Fried mac & cheese, carbonara sauce, guanciale & Pecorino Romano

POLPETTINE DI MELANZANE (2) Grispy aubergine & smoked provola fritters, San Marzano tomato sauce, fresh basil

## SECONDI PIATTI

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

TAGLIATELLE ALLA BOLOGNESE Slow cooked beef ragù, matured Italian cheese & flat leaf parsley

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Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil

SPAGHETTI ALLA CARBONARA

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

PIZZA MARGHERITA () San Marzano tomato, mozzarella, tomato & fresh basil

BRANZINO ALLA CAPRESE

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

## DOICI

PANNA COTTA Strawberry & vanilla cream, basil, fresh strawberries, crushed amaretti biscuit

**TIRAMISÚ** Coffee, amaretto soaked sponge, mascarpone & cocoa powder

SEMIFREDDO 🕑 Chocolate & amaretto iced parfait, white chocolate, hazelnut brittle & Amarena cherries

**GELATI** ( $\heartsuit$ ) Selection of award-winning ice cream & sorbet, hazelnut biscotti *Vegan flavours available* 

Vegetarian 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



# STREET FOOD MENU

To truly experience Neapolitan cuisine, you must indulge in the street food that sets it apart from other Italian regions. The backstreets, piazzas, and seafront of Naples are all bustling with atmosphere and aromas of fried delights and fresh seafood. Our menu offers a window into this scene and showcases the Neapolitans' love for food.

## B A C I A T A

Neapolitan 'kissed' sandwiches made using our very own biga dough, filled with classic toppings and baked in the pizza oven.	
All served with fries	
<b>POLPETTE AL SUGO</b> Beef & Pork meatballs, slow-cooked tomato sauce, burrata cream, Pecorino Romano & basil	9.75
<b>CAPRESE ()</b> Buffalo mozzarella, vine-ripened tomatoes, fresh basil, garlic, oregano & basil pesto	9.75
<b>PORCHETTA</b> Roasted pork belly, cooked ham, smoked provola, grilled Mediterranean vegetables & burrata cream	10.50
<b>POLLO E PROSCIUTTO</b> Chicken breast & roast ham, smoked provola, grilled vegetables, basil pesto	10.50
<b>ORTOLANA</b> Grilled peppers, aubergine & courgette, balsamic vinegar, garlic, mint & oregano dressing, Calabrian spicy ve-duja	9.75

# DELIZIE FRITTE

lconic Neapolitan street food favourites. Take your tastebuds on a tour of Naples with crispy fried classics loved by locals...

ARANCINI (*) Crispy truffle risotto balls, smoked provola cheese & Pecorino Romano	6.50
POLPETTINE DI MELANZANE (V) Crispy aubergine & smoked provola fritters	5.50
<b>PANZAROTTI AL FORMAGGIO</b> Croquette filled with potato & Parmesan, Pecorino Romano	6.50
FRITTATINA CARBONARA Crispy mac & cheese fritter, guanciale & Pecorino Romano	7.50
FRITTURA DI MARE Lightly fried seafood; king prawns, whitebait, calamari, red mullet, garlic aioli & lemon	8.50

🕐 Vegetarian 🛛 🔞 Vegan

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