LUNCH

Monday - Saturday | 12pm - 5pm

2 COURSES 20.00 | 3 COURSES 25.00

ANTIPASTI Starters

BRUSCHETTA CLASSICA (%)

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

ARANCINI (V)

Crispy truffle risotto balls, smoked provola & Italian cheese sauce

PASTA E FAGIOLI (V)

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

SECONDI Mains

TAGLIATELLE ALLA BOLOGNESE

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

INSALATA DI TRICOLORE (V)

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

SPAGHETTI ALLA CARBONARA

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

PIZZA MARGHERITA (V)

San Marzano tomato, mozzarella, tomato & fresh basil Vegan option available Vo

BRANZINO ALLA CAPRESE

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

PANINO NAPOLETANO

The famous Neapolitan 'pane pizza' sandwiches made using our own biga dough, filled with classic toppings & baked in the pizza oven.

All served with fries

POLPETTE AL SUGO

Beef & Pork meatballs, slow-cooked tomato sauce, burrata cream, Pecorino Romano & basil

CAPRESE (V)

Buffalo mozzarella, vine-ripened tomatoes, fresh basil, garlic, oregano & basil pesto

POLLO E PROSCIUTTO

Chicken breast & roast ham, smoked provola, grilled vegetables, basil pesto

DOLCI Desserts

PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuits

SEMIFREDDO (V)

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

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

GELATI (V)

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

(v) Vegetarian (vg) Vegan





Allergens & Calories Scan this code