



LUNCH MENU

2 COURSES £17.95 / 3 COURSES £20.95

EXCLUDING BANK HOLIDAYS

STARTERS

MEDITERRANEAN CHICKPEA SALAD (VG)

Chickpeas with cucumber, cherry tomatoes and red onion, dressed with extra virgin olive oil and fresh lemon juice

CROSTINI AI QUATTRO FORMAGGI

Toasted bread topped with a delicious blend of four Italian cheeses

INSALATA CAPRESE (V)

Fresh vine tomatoes layered with mozzarella and basil, finished with extra virgin olive oil

BRUSCHETTA DELLA CASA (V)

Toasted bread topped with chopped vine tomatoes, red onion, fresh basil and extra virgin olive oil

LA ZUPPA

Freshly prepared soup of the day, served with toasted bread

MAINS

GNOCCHI ALLA SORRENTINA (V)

Potato gnocchi tossed in a rich tomato sauce, topped with melted mozzarella and fresh basil, then oven-baked

RISOTTO ALLA PESCATORA

Arborio rice gently cooked with San Marzano tomatoes, white wine and aromatic herbs, with tender calamari and mussels

POLLO AL MARSALA

Chicken breast in a rich mushroom and Sicilian Marsala wine sauce, served with roasted potatoes

SPAGHETTI AGLIO E OLIO (VG)

Spaghetti tossed with extra virgin olive oil, toasted garlic, chilli flakes and fresh parsley

PIZZA VEGETARIANA (V)

Tomato sauce and mozzarella topped with mushrooms, sweet peppers and olives

PIZZA AL PROSCIUTTO COTTO

Tomato sauce and mozzarella topped with Italian cooked ham

DESSERTS

TIRAMISU - BANOFFEE PIE - CHEESECAKE

APPLE CRUMBLE

With custard, cream or ice cream

CHOCOLATE FUDGE CAKE

With cream or ice cream

GELATI MISTI

Choose 2 scoops from: Vanilla, Chocolate, Strawberry, Pistachio, Lemon Sorbet, and Blueberry Sorbet