

MENÙ 'PRANZO LUNCH MENU

PRIMI PIATTI

MINESTRONE TOSCANA (vg) £6.20 Traditional Italian vegetable soup, croutons, salsa drangoncello

PATÉ DELLA CASA £6.90 Homemade chicken liver pate, red onion chutney, schiacciata croccante

MOZZARELLA FRITTA £6.90 Breaded mozzarella sticks, spicy tomato sauce

SECONDI

INSALATA DELLA CASA (v)(gf) £10.00 Mixed leaves, grilled & roast vegetables, cherry tomatoes, parmesan shavings, basil dressing

PENNE ARRABBIATA £11.00

Penne pasta with a tomato sauce made

with chilli, onion, garlic and herbs

LASAGNA £13.20
Traditional dish of baked layers of pasta,
ragu, tomato and white sauce

CAPRINO (v) £12.00 Olives, grilled peppers, goats cheese, oregano

POLLO VALDOSTANA £15.00 Herb breaded chicken topped with mozzarella & our house tomato sauce

SALMONE DELLA CASA £19.50 Fillet of Salmon. Light cream sauce with smoked salmon, fennel & dill

DOLCI

| TIRAMISÙ (v) Layers of coffee-dipped savoiardi fingers, chocolate and a light Marsala mascarpon cream. Almond biscuit crumb | |
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| SORBETTI DI FRUTTA (2 scoops) Choose from Passion Fruit, Lemon and Fruits of the forest | £5.50 |
| <u>CAFFÉ</u> | |
| ESPRESSO CAPPUCCINO CAFFÉ LATTE AMERICANO | £3.10 £3.80 £4.00 £3.80 |
| DOPPIO CAFFÉ SPECIALE | £4.50 £8.50 |
| Rich black coffee, your choice of liqueur, double cream | |
| TEA English tea or ask about our choice of infusions Above coffees are available decaffeinated | £3.25 |



All dishes are freshly prepared to order.

If you have any dietary requirements, please speak to a member of the team who will be happy to help.

 $Gluten\ free\ pasta\ available$

 $In formation \ on \ All ergens \ available \ on \ request$

