

MENÙ 'PRANZO
LUNCH MENU

PRIMI PIATTI – first plates

MINISTRONE TOSCANA* (vg) £6.50

Traditional Italian vegetable soup,

PATÉ DELLA CASA £7.25

Homemade chicken liver pate

MOZZARELLA FRITTA £7.00

Breaded mozzarella sticks

UOVA AI PEPERONI* (v) £8.00

Stewed peppers, onions & tomato. Baked egg

PRANZO LEGGERO – light lunch

CIABATTA - IL VATE (v) £11.00

*Olive pate, mozzarella, sun-dried tomato,
rocket, basil, gremolata*

CIABATTA – COTOLETTA £12.00

Chicken, mozzarella, rocket, basil, tomato

PIATTI PRINCIPALI – main plates

PENNE ARRABBIATA* (vg) £11.00

Penne pasta in a spicy tomato sauce

PIZZA CAPRINO (v) £12.00

Olives, grilled peppers, goats cheese, oregano

SPAGHETTI CON POLPETTE* £14.00

Homemade meatballs with spaghetti

POLLO VALDOSTANA £16.00

Herb breaded chicken topped with ham

LASAGNA £14.50

*Traditional dish of baked layers of pasta,
ragu, tomato and white sauce*

CONTORNI E INSALATE – sides and salad

PATATE FRITTE (vg)(gf) £5.00

Skin on potato chips.

We like to add some Italian seasoning

INSALATA DELLA CASA (v)(gf) £7.50

*Mixed leaves, grilled & roast vegetables,
parmigiano, croutons*

RUCOLA E PARMIGIANO (v)(gf) £6.00

Rocket, parmesan shavings, pine kernels

POLENTA FRITTA (gf) £5.00

Polenta chips

PANE ALL'AGLIO £6.00

Garlic bread

DOLCI – sweets

TIRAMISÙ (v) £7.50

*Layers of coffee-dipped savoiardi fingers,
chocolate and a light Marsala mascarpone cream.
Amaretti biscuit crumb*

GELATI E SORBETI* (2 scoops)(v) £5.50

Ice Cream:

*Chocolate, Pistachio, Raspberry ripple, Vanilla
Sorbet:*

Passion Fruit, Lemon, Fruits of the forest

* *Available gluten free*