

LUNCH MENU

T&C APPLIES: MONDAY – THURSDAY, BANK HOLIDAYS & VALENTINES DAY
EXCLUDED N/A FOR TAKEAWAY

TWO COURSE £17.95 (3RD COURSE + £4.50)

STARTER

Zuppa del giorno (v ve)

“Homemade soup of the day”, ask server

Polpette al pomodoro

“Italian meatballs made with pork and beef mixture, served with tomato sauce and homemade bread”

Calamari Fritti

“Fried squid served with lemon wedge and homemade tartar sauce”

Insalatapere noci e gorgonzola (v)

“Frisee salad, sliced pears, gorgonzola cheese, toasted walnut and balsamic dressing”

MAIN

Cannelloni (v)

“Oven baked cannelloni filled with ricotta cheese & spinach, served with tomato sauce & mozzarella”

Lasagna

“Oven baked lasagna sheet with bechamel, bolognese and parmesan”

Pizza Margherita (v, ve possible)

*“Tomato sauce, mozzarella and basil and two extra toppings of your choice”
Extra toppings “Chicken, pepperoni, onions, mushrooms, ham, pineapple, black olives, fresh chillies, caramelised onions, Italian sausage, nduja, cherry tomatoes, rocket”*

Minute steak - extra £2.50

“6oz rump steak, served with fries and herb butter”

Filetto di sgombro – extra £2.50

“Pan fried mackerel fillet served with pepperoni, borlotti beans and tomato stew”

DESSERT

Tiramisu (v)

Panna Cotta with mango and passionfruit compote

Gelato e Sorbetto (v, ve possible)

ALLERGENS :Ask a member of staff. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes. There is a discretionary 12.50% service charge for parties of 5 or more