



TWO COURSE LUNCH

STARTERS

PASTA E FAGIOLI (V) ★

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

CAESAR

Grilled chicken, crispy pancetta, gem lettuce, Caesar dressing, croutons & matured Italian cheese

CALAMARI FRITTI

Crispy fried calamari & courgette, lemon mayonnaise

BRUSCHETTA AL POMODORO (VG)

Heritage tomatoes, garlic & basil, toasted ciabatta

ARANCINI ALLA CARBONARA

Crispy risotto balls, mozzarella, pork cheek guanciale & pecorino cheese sauce

MAINS

INSALATA DI BURRATA (V)

Apulian-style mozzarella, heritage beetroot, endive, rocket, toasted walnuts & balsamic dressing

RISOTTO AI FUNGHI (V) ★

Porcini & chestnut mushrooms, garlic, flat leaf parsley

PIZZA CAPRICCIOSA

Chestnut mushrooms, ham, mozzarella, artichoke & Leccino olives

RAVIOLI ALLA CAPRESE (V)

Mozzarella & ricotta filled pasta, tomato & fresh basil

PIZZA PICCANTE

Spicy Calabrian sausage, red pepper, tomato & mozzarella

LINGUINE AI GAMBERONI

King prawns, courgette, chilli & flat leaf parsley

BISTECCA FINA ALLA GRIGLIA

Flash grilled steak, garlic butter & fries
(£5 supplement)

PICCOLINO ARROSTO

(Available Sundays, £5 supplement)

Slow roast beef or herb roast chicken served with roast potatoes, maple glazed carrots, broccoli, roasting gravy, Yorkshire pudding