

# MOCKTAILS

## Signatures 6.95

Made with Everleaf Mountain, a B Corp non-alcoholic aperitif. With botanical flavours of cherry blossom, strawberry & rosehip.



**CHERRY BLOSSOM SPRITZ**  
Everleaf Mountain, cherry syrup & sparkling lemonade, served with an Amarena cherry. 61 kcal



**GINGER RASPBERRY FIZZ**  
A refreshing blend of Everleaf Mountain, raspberry puree, elderflower & ginger beer. 116 kcal



**PINEAPPLE MARTINI**  
Everleaf Mountain shaken with pineapple juice & passion fruit puree. Refreshing, tropical & non-alcoholic. 120 kcal



**NEW STRAWBERRY BURST**  
A mix of Everleaf Mountain, strawberry, apple and lemon, finished with soda and mint. 85 kcal

## Classics 5.95

Refreshing and bursting with flavour.



**PASSION FRUIT FIZZ**  
A tropical delight of passion fruit, craft still lemonade and soda water. 215 kcal



**LIME & MINT TWIST**  
Reminiscent of a mojito. Zesty flavours of lime & mint with soda over ice. 55 kcal



**STRAWBERRY SPARKLE**  
Strawberry syrup, lemon juice & soda water, served with strawberry flavoured popping boba. 74 kcal



**ELDERFLOWER & APPLE**  
Elderflower cordial, apple juice & soda water, garnished with rosemary. 107 kcal

# SOFT DRINKS

**Craft Still Lemonade** Lemon 94 kcal | Raspberry 119 kcal **3.50**  
Made in-house daily. Zingy & refreshing, served over ice.

**Belu Still Water | Sparkling Water** 330ml **3.50** | 750ml **4.95**

**SanPellegrino** Lemon 63 kcal | Blood Orange 66 kcal 330ml **3.95**

**Coca-Cola** 145 kcal | 290 kcal 330ml **3.95** | 660ml **5.95**

**Diet Coke** 1 kcal | 3 kcal | **Coke Zero** 1 kcal | 3 kcal 330ml **3.95** | 660ml **5.95**

**Sprite Zero** 1 kcal 330ml **3.95** | 660ml **5.95**

**Appletiser** 121 kcal **3.95**

**Pink Grapefruit Craft Soda** 40 kcal **4.50**

**Ginger Beer** 36 kcal **3.95**

**Orange Juice** 139 kcal | **Apple Juice** 135 kcal | **Pineapple Juice** 172 kcal **3.75**

# HOT DRINKS

Our coffee and teas are Fairtrade. Kcals listed are based on adding semi-skimmed dairy milk, see nutritional and allergen menu for information on alternatives.

Choose between: Milk or Oat Vegan

	Single	Double	Regular	Large
<b>Espresso</b> 1 kcal   1 kcal	<b>2.75</b>	<b>2.95</b>	<b>Cappuccino</b> 70 kcal   109 kcal	<b>3.50</b>   <b>3.95</b>
<b>Macchiato</b> 2 kcal   3 kcal	<b>2.75</b>	<b>2.95</b>	<b>Latte</b> 66 kcal   105 kcal	<b>3.50</b>   <b>3.95</b>
<b>Teas</b>			<b>Mocha</b> 93 kcal   106 kcal	<b>3.50</b>   <b>3.95</b>
<b>Traditional English Tea</b> 26 kcal		<b>3.25</b>	<b>Americano</b> 26 kcal   26 kcal	<b>3.25</b>   <b>3.50</b>
<b>Earl Grey Tea</b> 26 kcal		<b>3.25</b>	<b>Flat White</b> 60 kcal	<b>3.50</b>   —
<b>Fresh Mint Infusion Tea</b> 1 kcal		<b>3.25</b>	<b>Hot Chocolate</b> 213 kcal	<b>3.50</b>   —
<b>Green Tea</b> 1 kcal		<b>3.25</b>		
<b>Peppermint Tea</b> 1 kcal		<b>3.25</b>		

Adults need around 2,000 kcal a day.

For your local gin ABV%, please ask a member of the team. **TIPS:** Our team tips are optional. We believe in a One Team approach and that everyone contributes to the customer experience, so tips will be shared by all our team members working in the restaurant today including our kitchen teams. All team tips are passed to our team, nothing is kept by the business.

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# COCKTAILS

## Signatures 9.95

Our range of uniquely elevated cocktails.



**CANDY CLOUD BRAMBLE**   
Sweet strawberry syrup with craft lemonade, lemon juice & local gin. Finished with a pink candy floss cloud.



**NEW TIRAMISU NEGRONI**   
Local gin, sweet vermouth and Campari with tiramisu syrup for a subtle sweetness.



**ELDERFLOWER BURST**   
A refreshing blend of elderflower, local gin, soda water & strawberry flavoured popping boba.



**NEW MARGARITA ITALIANA**  
A sparkling mix of tequila, limoncello, and Prosecco with a chilli & salted rim.

## Spritz 8.95

Refreshing, sparkling cocktails to enjoy.



**APEROL SPRITZ**  
A classic Italian aperitivo, Aperol, Prosecco & soda water.



**LIMONCELLO SPRITZ**  
A zesty, refreshing spritz with limoncello, Prosecco, soda & fresh basil.



**SARTI SPRITZ**  
A fruity spritz with hints of mango, passion fruit & blood orange. Made with Sarti Rosa, Prosecco & soda water.



**NEW CAMPARI ROSÉ SPRITZ**  
Campari, elderflower & rosé Prosecco with soda. Garnished with rosemary & dried orange.

## Classics 8.95

Classic favourites with a twist.



**AMALFI SUNSET**  
Sunshine in a glass - spiced rum, pineapple juice, orange juice & strawberry syrup.



**STRAWBERRY MOJITO**  
White rum, strawberry syrup, lime & lemon juice finished with fresh mint.



**PASSION FRUIT MARTINI**  
Passion fruit puree, triple distilled vodka & vanilla.



**NEW NEGRONI SBAGLIATO**  
Campari and vermouth topped with Prosecco. **Add cherry syrup for a fruity twist.**



**NEW PASSION FRUIT MARGARITA**  
Tequila, passion fruit puree, lemon and orange juice, shaken and garnished with rosemary.



**ESPRESSO MARTINI**  
Freshly brewed espresso, vodka & Kahlua coffee liqueur, shaken with ice. **Add Baileys for a Flat White Martini.**

# BEERS & CIDERS

**Peroni Nastro Azzurro** 5.1% ABV 330ml **5.75** | 660ml **7.75**

**Peroni Gran Riserva** 6.6% ABV 330ml **5.75** | 500ml **6.95**

**Meantime Prime Pale** 330ml 4.3% ABV **5.75**

**Dark Star Hophead Ale** 500ml 3.4% ABV **6.95**

**Peroni Nastro Azzurro Gluten Free** 330ml 5.1% ABV **5.75**

**Peroni Nastro Azzurro 0.0%** 330ml 73 kcal **4.75**

**Cornish Orchards Cider** 500ml **6.50**

Dry Cider 5.2% ABV | Raspberry & Elderflower Cider 4% ABV

# SPIRITS & LIQUEURS

## SPIRITS

25ml & mixer **5.50** | 50ml & mixer **8.50**

**Local Gin** Selected from a local distillery

**Rokey's Half Crown Craft Gin** 40.6% ABV

**Pink Strawberry Gin** 37.5% ABV

**Red Griffin Craft Vodka** 40.6% ABV

**Jack Daniels** 40% ABV

**Ron Calados Spiced Rum** 35% ABV

**Ron Calados White Rum** 37.5% ABV

**MIXER:** Tonic 40kcal | Slimline Tonic 1kcal | Lemonade 34kcal | Soda Water 1kcal

## LIQUEURS

50ml **5.50**

**Limoncello** 25% ABV

**Baileys** 17% ABV

**Amaretto** 28% ABV

**Kahlua** 16% ABV

**Brandy** 40% ABV

25ml serving also available

# Wine

## SPARKLING

**PROSECCO BRUT DOC** 11%  
Veneto  
The classic Italian sparkling aperitivo.

125ml 750ml  
6.95 28.50

**PROSECCO DOC ROSÉ** 11%  
Treviso  
Deliciously pink in colour with a dry, fresh taste.

7.25 29.50

## WHITE

**SAUVIGNON BLANC DOC** 12.5%  
 **MOST LOVED** Villa Chiopris, Italy  
Well balanced, aromatic with a good finish.

175ml 250ml 500ml 750ml  
7.95 9.25 17.75 26.75

**TREBBIANO** 12%  
Marche  
A crisp, easy drinking Chardonnay blend.

6.50 7.75 14.95 21.95

**BIANCO SALENTO** 12%  
Puglia  
Well balanced between fresh & fruity, with ripe pear flavours.

6.95 8.25 15.95 23.95

**PINOT GRIGIO DOC** 10.5%  
Veneto  
An intense fruity aroma with a delicate taste.

7.50 8.75 16.95 25.75

**SAUVIGNON BLANC** 13%  
Marlborough, New Zealand  
Flavours of passion fruit & grapefruit with a clean & fresh finish.

8.50 10.25 19.75 29.75

## RED

**MERLOT IGT** 11%  
 **MOST LOVED** Emilia Romagna  
Full bodied & luscious with ripe flavours of black plum & Morello cherry.

175ml 250ml 500ml 750ml  
7.50 8.75 16.95 25.75

**NERO D'AVOLA** 13%  
Sicily  
Medium bodied Nero D'Avola Shiraz, flavoured with red berry fruits.

6.50 7.75 14.95 21.95

**ORGANIC PRIMITIVO IGT** 14%  
Puglia  
A smooth, rich red with full fruit flavours.

6.95 8.25 15.95 23.95

**MALBEC** 13.5%  
Mendoza, Argentina  
Vibrant & juicy, medium bodied red wine.

7.75 8.95 17.75 26.95

**CHIANTI CLASSICO DOCG** 13.5%  
Tuscany  
Balances ripe fruit flavours with a hint of spice.

— — — 29.95

## ROSÉ

**PINOT GRIGIO ROSÉ** 10.5%  
Veneto  
Refreshing & aromatic with delicate citrus fruit flavours.

175ml 250ml 500ml 750ml  
7.25 8.75 16.95 25.75

**MIRABEAU CLASSIC ROSÉ** 12.5%  
Côtes de Provence  
Layers of juicy fruit, strawberry & raspberry aromas with a fresh finish.

8.75 10.50 20.50 30.75



All of our wines by the glass are also available in 125ml for £1.50 less than the equivalent 175ml price. Vintages may vary. ABV% correct at time of printing.

## A Local Gin In Every Restaurant

Look out for to see which drinks include your local gin.

We're proud to say that we've partnered with a local distillery in each of our restaurants.

To find out more visit [www.askitalian.co.uk/local-gin](http://www.askitalian.co.uk/local-gin)



## ORDER & PAY

The quick way to order and pay through your phone. Scan the code or go to [pronto.askitalian.co.uk](http://pronto.askitalian.co.uk)



We welcome **Card**, **Apple Pay** or **Google Pay** payments.



**CAN'T FINISH?**  
We'll box up anything that you want to take with you to enjoy later.

# ASK ITALIAN

## Bread & Nibbles

### ITALIAN OLIVES **Vegan 4.25**

Marinated green olives with Italian herbs. 218 kcal

### GARLIC BREAD **Vegan 6.95** 605 kcal

**GARLIC BREAD WITH MOZZARELLA (V) 7.95** 831 kcal

**Make this Vegan** with MozzaRisella. 731 kcal

Add balsamic caramelised onions **Vegan for 1.00.** 82 kcal

### 'NDUJA & CHEESE DOUGH BITES 9.25 *Serves 2*

Fiery 'Nduja sausage, garlic & mozzarella baked into little dough bites served with 'Nduja ketchup for extra spice. 1033 kcal. **Make this Vegan** with MozzaRisella & spicy tomato, served with spicy tomato dip. 678 kcal

### PESTO & CHEESE DOUGH BITES (V) 8.95 *Serves 2*

Pesto & mozzarella baked into little dough bites, served with pesto mayo. 967 kcal

**Make this Vegan** with pesto & MozzaRisella, served with spicy tomato dip. 770 kcal

### ROSEMARY & OLIVE OIL BREAD **Vegan 6.50** 628 kcal

Add a dip for **1.00**, we'd recommend spicy tomato **Vegan.** 6 kcal

### ANTIPASTI CLASSICO 14.95 *Serves 2*

Milano salami & coppa ham, fresh mozzarella, aged hard cheese, green olives, rocket, rosemary & olive oil bread with smoked chilli jelly & olive tapenade. 1542 kcal

## Starters

### ASK FAVOURITES SHARER 19.95 *Serves 2-3*

Our most-loved starters: Mushrooms & King Prawn Al Forno, Chicken Lecca Lecca, Bruschetta Crostini, Mozzarella & Garlic Dough Bites and green olives with spicy tomato & garlic mayo dips, served on a three tier stand. 1513 kcal

### BURRATA TRICOLORE (V) 7.95

Velvety burrata cheese, topped with pesto. Served on a salad of slow-roasted & plum tomatoes and rocket. Finished with grated ricotta salata. 423 kcal

### CHICKEN LECCA-LECCA | 3 FOR 8.25 373 kcal | 5 FOR 9.75 612 kcal

Breaded seasoned chicken fillets. Choose 1 dip for 3 pieces or 2 dips for 5 pieces.

**Make this Vegan** with THIS™ Isn't Chicken goujons, 316 kcal for 3, 527 kcal for 5.

### NEW BRUSCHETTA (V) 7.95

Toasted ciabatta topped with a mix of baby plum & slow-roasted tomatoes, fresh basil, rocket & ricotta salata. Finished with olive oil and a drizzle of balsamic glaze. 295 kcal

**Make this Vegan** without ricotta salata. 283 kcal

### MUSHROOMS AL FORNO (V) **MOST LOVED** 7.95

Mushrooms stuffed with mozzarella & aged hard cheese, breadcrumbs & onions, baked on ciabatta & served with garlic mayo. 423 kcal

### CHEESE FONDUE (V) 8.50

Rich fondue of aged hard cheese, mascarpone & mozzarella, served with bread bites, perfect for scooping. 609 kcal. Add balsamic onion confiture for **1.00.** 82 kcal

### KING PRAWN AL FORNO 9.25

Juicy king prawns cooked in garlic & herbs, served on toasted ciabatta. Finished with parsley & a squeeze of lemon. 414 kcal

### CALAMARI | SMALL 8.95 351 kcal | LARGE 14.95 669 kcal

Crispy golden-fried squid served with garlic & lemon mayo.

### TRIO OF ARANCINI (V) 7.95

A trio of crispy arancini filled with pumpkin & sage, beetroot & goat's cheese and pea & basil. 467 kcal

## ASK For Better

\*Our pizza and pasta fresca flour is 100% Wildfarmed. Grown regeneratively, it's helping British farmers bring back life to fields across the UK. With a 50% reduction in carbon and a focus on soil health, our dishes are treading a little lighter on the planet.

Find out more about our journey to become a better business & our sustainability goals at [www.askitalian.co.uk/ask-for-better](http://www.askitalian.co.uk/ask-for-better)



Adults need around 2,000 kcal a day. Kcal for our non-gluten containing fusilli and pizza bases can be found in our nutritional guide. Full nutritional information is available – ask a team member or visit our website.

Our dish descriptions don't always mention every single ingredient. If you have a food allergy, intolerance, or coeliac disease – please take a look at our allergen menu and let a team member know before placing an order, even if you have had the dish before. Whilst we have controls in place to reduce the risk of cross-contact, it is not possible for us to guarantee that our dishes will be allergen free. Please refer to the allergen menu for more information. Keep an eye out for any stray olive stones, seafood shells or little fishbones. (V) - suitable for vegetarians. Make this vegan – ask for the 'Vegan' option when placing your order. Our vegan dishes are made with care to a vegan recipe. However, due to cross contact at our suppliers and in our busy kitchens, these dishes are not necessarily suitable for those with allergies. For more information visit our allergen menu. Non-Gluten - These dishes are made with non-gluten containing ingredients. None of our dishes are gluten free so they may not be suitable for coeliacs. For more information visit our allergen guide.

## Pizza

All of our pizza flour is Wildfarmed.\*

### PRIMA PIZZA **STONE BAKED, LONGER, CRISPY BASE**

#### FIERY CALABRIA 17.95

Fiery 'Nduja & melted goat's cheese on a tomato & mozzarella base, finished with a drizzle of honey. 1178 kcal

#### BURRATA & SLOW-ROASTED TOMATO (V) 16.50

Creamy & silky burrata with sweet slow-roasted tomatoes & black olive tapenade on a tomato & mozzarella base, with fresh basil. 1006 kcal

#### POLLO E ROQUITO 17.50

Garlic chicken breast, Roquito pepper pearls and balsamic red onions on a tomato & mozzarella base. Finished with fresh mozzarella, crispy prosciutto & rocket. 1027 kcal

#### SALAMI MISTI 17.50

Salami, pepperoni, prosciutto, roasted peppers and balsamic red onions on a tomato & mozzarella base. 996 kcal

#### PESTO GIARDINO **Vegan 15.95**

Roasted artichokes, red peppers, mushrooms, slow-roasted tomatoes, balsamic onions & black olives on a tomato & MozzaRisella base, topped with basil pesto. 861 kcal

### CALZONE **FOLDED PIZZA ORIGINATING FROM NAPLES**

#### CARNE PICCANTE **MOST LOVED** 17.95

Pepperoni, ham, beef & red wine ragu, fresh chillies, sautéed mushrooms, tomato sauce & mozzarella. 984 kcal

#### MUSHROOM & TRUFFLE (V) 16.95

Creamy mushroom & white base calzone, truffled mushrooms, spinach, mascarpone, mozzarella & smoked scamorza cheese. 1180 kcal. Add chicken for **2.50.** 86 kcal

### CLASSIC PIZZA **ROUND, THIN, CRISPY BASE**

Upgrade your Classic Pizza to a Prima base for **2.00**

#### MARGHERITA (V) 13.75

Tomato base with mozzarella and oregano. 821 kcal

**Make this Vegan** with MozzaRisella. 671 kcal

#### POLLO E PANCETTA 15.95

Chicken, pancetta, sautéed mushrooms on a tomato & mozzarella base. 806 kcal

#### STROMBOLI 15.75

Pepperoni and mozzarella on a tomato base. 893 kcal. Add chillies if you like it hot. 1 kcal

Our Prima and Classic Pizzas can be made using a circular non-gluten containing base.

## EXTRA TOPPINGS

Seasoned Chicken 86 kcal | Pepperoni 123 kcal | King Prawns 121 kcal

Pancetta 66 kcal | Crispy Prosciutto 53 kcal | THIS™ Isn't Bacon **Vegan 84 kcal 2.50**

Roasted Peppers **Vegan 9 kcal** | Olives **Vegan 26 kcal** | Mushrooms **Vegan 18 kcal 1.50**

## DIPS

Smoked Chilli Jelly **Vegan 62 kcal** | Spicy Tomato Dip **Vegan 6 kcal**

'Nduja Ketchup 96 kcal | Balsamic Onion Confiture **Vegan 55 kcal**

Balsamic Mayo (V) 92 kcal | Garlic Mayo (V) 102 kcal | Pesto Mayo (V) 103 kcal **1.00**

## Pasta

The flour in our Pasta Fresca range is Wildfarmed\*

### PASTA FRESCA **FRESH EGG PASTA**

#### KING PRAWN TAGLIATELLE 18.75

Filly tagliatelle tossed with garlic-marinated king prawns, courgettes, baby plum tomatoes & a creamy seafood sauce. Garnished with parsley, chilli & lemon. 708 kcal

#### LUGANICA SAUSAGE & 'NDUJA FRILLY TAGLIATELLE 18.25

Luganica style sausage in a rich tomato sauce with spicy 'Nduja, finished with mascarpone & crispy prosciutto. 1045 kcal

#### BURRATA & PANCETTA CARBONARA **MOST LOVED** 17.75

The ultimate carbonara. Frilly tagliatelle in a velvety cheese sauce with pancetta. Topped with sweet slow-roasted tomatoes, creamy burrata & crispy prosciutto. 953 kcal

#### SLOW-COOKED BEEF PAPPARDELLE 18.25

Slow-cooked beef ragu, red wine & Sunblush tomatoes, with ribbon pappardelle. 632 kcal

#### PESTO STRACCIATELLA TAGLIATELLE (V) 17.75

Filly tagliatelle in a creamy pesto sauce with green beans, topped with stracciatella, toasted pine nuts & lemon zest. 818 kcal. Add chicken for **2.50.** 86 kcal

### AL FORNO & LASAGNE **OVEN BAKED DISHES**

#### NEW LASAGNE GRANDE 17.95

Fresh egg pasta sheets, layered with a rich beef & red wine ragu, a creamy bechemel sauce and aged hard cheese, then baked in the oven with beef meatballs and coppa ham. 1074 kcal

#### MANZO PICCANTE 16.95

Rigatoni with beef & red wine ragu, beef meatballs, fresh chillies, roasted peppers & balsamic red onions, topped with mozzarella and baked in the oven. 735 kcal

#### POLLO DELLA CASA 16.75

Rigatoni, roasted chicken, mushrooms & thyme in a creamy mushroom sauce. Topped with mozzarella, then oven baked until golden. 712 kcal

### CLASSIC PASTA & RISOTTO

#### FETTUCCINE BOLOGNESE 14.95

Hearty beef & red wine ragu served with flat ribbon fettuccine. 650 kcal  
If you prefer, you can choose spaghetti. 773 kcal

#### SPAGHETTI AL POMODORO (V) 13.75

Plum tomatoes, garlic & basil in a rich tomato sauce with fresh mozzarella. 773 kcal  
**Make this Vegan** without fresh mozzarella. 624 kcal

#### LINGUINE CARBONARA 15.95

Crispy pancetta in a creamy cheese sauce. 770 kcal

**Make this Vegetarian** with THIS™ Isn't Bacon lardons. 780 kcal

#### FETTUCCINE LENTIL RAGU **Vegan 14.25**

A hearty ragu of green lentils & mixed vegetables in a sundried tomato sauce. 701 kcal

#### LINGUINE CON FRUTTI DI MARE 16.95

A rich seafood pasta with prawns, mussels, clams & crayfish, tossed in a garlic & tomato sauce, finished with parsley & lemon. 579 kcal

#### RISOTTO CON FUNGHI (V) 15.75

A creamy risotto with sautéed mushrooms. 757 kcal. Add chicken for **2.50.** 86 kcal

Our Classic Pasta dishes can be made with non-gluten containing fusilli.

## Sides

Perfect additions to your main course.

**CHIPS (V) 4.95** 570 kcal | **GARLIC & CHEESE CHIPS (V) 5.50** 613 kcal  
Tossed in our signature Italian-style seasoning, served with garlic mayo.

#### ZUCCHINI FRITTI (V) 4.95

Battered courgette sticks, served with garlic mayo. 345 kcal

#### SEASONED ROAST POTATOES **Vegan 4.95**

Skin on potatoes roasted with our signature Italian-style seasoning. 178 kcal

#### HONEY LUGANICA SAUSAGES 6.25

Mini honey-drizzled Luganica style sausages, with a smoked chilli jelly dip. 561 kcal

#### BALSAMIC GLAZED GREENS **Vegan 4.95**

Pan fried spinach & green beans drizzled with balsamic glaze. 41 kcal

#### SIDE SALAD **Vegan 4.95**

Rocket, spinach, cucumber & tomato with a sweet mustard dressing. 62 kcal

#### CAESAR SIDE SALAD 4.95

Crisp little gem lettuce tossed in our classic Caesar dressing with aged hard cheese croutons. 285 kcal

## Desserts

### SIGNATURES



#### THE LEMON (V) 8.50

Escape to the Amalfi coast with a sweet white chocolate & lemon shell, filled with velvety cheesecake cream, nested on top of crunchy Lotus biscuit crumb & cheesecake cream. 531 kcal



#### CHOCOLATE FALLS (V) 8.75

Dive into a chocolate lover's dream. Hot toffee sauce poured into a chocolate dome, which melts onto gooey chocolate brownie pieces, vanilla gelato & toffee popcorn. 738 kcal



#### TOFFEE BOMBOLONI SUNDAE (V) 7.75

Bomboloni, meaning little Italian doughnuts, filled with Biscoff spread, served with three scoops of vanilla gelato, chewy fudge pieces & toffee popcorn, all drizzled with a buttery toffee sauce. 705 kcal



#### TIRAMISU (V) **MOST LOVED** 7.95

Creamy layers of mascarpone with a coffee pick-me-up. Served with a mix of Baileys liqueur & chilled espresso to pour over. 405 kcal



#### CHOCOLATE ETNA (V) 8.95

A gooey chocolate fondant with a scoop of vanilla gelato, topped with a dark chocolate dome & melted with hot toffee sauce. 908 kcal

### CLASSICS

#### NEW STICKY COFFEE PUDDING **Vegan 7.95**

Toffee sponge with a coffee infused sticky toffee sauce, served with salted caramel gelato. 595 kcal

#### WARM CHOCOLATE BROWNIE (V) 7.95

Served with vanilla gelato, white chocolate curls & chocolate sauce. 727 kcal

#### BISCOFF CHEESECAKE (V) 7.50

Served with toffee sauce. 604 kcal. Add a scoop of vanilla gelato (V) **1.00.** 84 kcal

#### CARAMELLO CHOCOLATE TORTA **Vegan 7.50**

Rich layers of caramel & chocolate ganache on a crumbly tart base. Served with salted caramel gelato. 505 kcal

#### SICILIAN LEMON TART (V) 7.25

A zingy taste of Sicily, served with a mixed berry coulis. 547 kcal

See our dessert menu for our full range of desserts

SCAN ME



#### ALLERGEN & NON-GLUTEN MENUS AVAILABLE

Have an allergy? If you have a food allergy, intolerance, or Coeliac disease – please let a team member know before placing an order, even if you have had the dish before. Our allergen menu can be found in the restaurant, by scanning the QR code or visiting: [askitalian.co.uk/allergens](http://askitalian.co.uk/allergens)

## Speciality Mains & Salads

#### NEW POLLO MILANESE 17.95

Crispy breaded chicken breast, seasoned and roasted with garlic & herbs. Served with mushroom sauce, long stem broccoli & a choice of chips 1192 kcal or roast potatoes 773 kcal.

#### NEW SEA BASS ALLA SICILIANA 18.95

Oven baked sea bass, served with garlic green beans & roast potatoes. Finished with a warm caper butter sauce & charred lemon. 609 kcal

#### TUSCAN CHICKEN ORZOTTO 18.75

Seasoned pan-fried chicken breast served over creamy orzotto with sundried tomatoes & spinach. 686 kcal

#### CAESAR CLASSICA 15.75

Fresh baby gem lettuce topped with chicken breast pieces & smoky pancetta, tossed in our signature Caesar dressing, flavoured with anchovies & Italian cheese. Finished with riserva cheese croutons. 852 kcal

#### NEW INSALATA ALL'ITALIANA (V) 14.95

Sweet mustard spinach leaves, topped with a medley of roasted sweet potato, green beans, balsamic onions, mushrooms & tomatoes. Finished with goat's cheese, pine kernels & a balsamic glaze. 462 kcal **Make this Vegan** without goats cheese. 431 kcal