

# LUNCH MENU

Served from 11.30 am till 5.00 pm seven days a week.

## STARTERS

All starters can be served as main course portions.

### **GARLIC BREAD** (V) (VG)

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with mozzarella cheese

### **BRUSCHETTA** (V) (VG)

sweet cherry tomatoes, basil, red onion, basil on sour bread pesto and garlic on ciabatta bread

### **MINISTRONE** (V) (VG)

Tuscan vegetable soup with ciabatta bread

### **DEEP FRIED MOZZARELLA CHEESE** (V)

mozzarella cheese in breadcrumbs deep-fried until melted served with mixed salad leaves & sweet red onion marmalade

### **THREE COLOUR MOZZARELLA SALAD** (V)

the Italian flag, buffalo mozzarella, vine tomato, avocado, fresh basil & olive oil

### **AVOCADO CARPACCIO** (V) (VG) (D)

slices of avocado, lime juice, Dijon mustard, pesto sauce, toasted seeds & with crispy mixed salad leaves

### **GREEK SALAD** (V)

feta cheese, vine tomatoes, peppers, cucumbers & olives served with virgin olive oil dressing

### **PARMA HAM & MELON**

### **GOATS CHEESE SALAD** (V)

grilled goat cheese salad with caramelized red onion and roasted peppers served with crispy bread

### **ITALIAN NACHOS** (V)

crispy ricotta & spinach ravioli with jalapenos pepper, basil pesto, Arrabbiata sauce and parmesan cheese

### **PORTOBELLO MUSHROOM** (V)

melted mozzarella cheese, garlic butter served with ciabatta bread

### **CAESAR SALAD**

roasted chicken with cos lettuce, classic caesar dressing, Grana Padano cheese & crunchy croutons

### **MEATBALLS CASSEROLE**

slowly cooked in oven with red wine & tomato sauce served with ciabatta bread

### **FRIED CALAMARI RINGS**

served with tartare sauce & mixed salad leaves

### **MUSSELS**

fresh deep sea mussels steamed & cooked with white wine & onions with choice of fresh tomatoes or freshcream sauce served with chips

## MAIN COURSES

### **MELANZANE ALLA PARMIGIANA** (V)

classic char-grilled aubergines, tomato sauce & parmesan cooked in wood fired oven and served with garlic bread

### **SPAGHETTI TOMATO** (V) (VG) (D)

with homemade tomato sauce, fresh basil and shaved parmesan

### **PENNE ARRABBIATA** (V) (VG) (D)

roasted red peppers, pepperoncino chilli & tomato sauce

### **GNOCCHI WITH TOMATO**

### **& MOZZARELLA** (V) (VG) (D)

gnocchi in tomato sauce, parmesan, cherry tomato, baby mozzarella and fresh basil

### **VEGETARIAN RISOTTO** (V) (VG) (D)

with broad beans, asparagus, baby spinach, courgette & parmesan cheese

### **WILD MUSHROOM RISOTTO** (V) (VG) (D)

with wild porcini mushrooms, butter and parmesan cheese

### **WILD MUSHROOM TAGLIATELLE** (V) (VG) (D)

mix of mushrooms, cream sauce & parmesan

### **CHAR-GRILLED SUPREME CHICKEN**

porcini mushroom sauce served with seasoned wedge potatoes

### **CHICKEN SCHNITZEL**

chicken breast, bread crumbed and fried, with fresh tomato, onion, avocado salad & chips

### **CHICKEN PENNE**

char-grilled chicken, seasonal vegetables, parmesan, cream & baby spinach sauce

### **HOMEMADE**

### **CLASSIC BURGER**

100% prime beef burger with melted cheese in a homemade bun served with house fries

### **SPAGHETTI ALLA CARBONARA**

the classic dish of spaghetti smoked pancetta, onion, parmesan, pecorino Romano & egg yolk

%13.5 service charge will be added to all parties.

Please inform member of staff if you have any allergies or food intolerance.

There is £1 extra charge for Bank Holidays



(V) VEGETARIAN · (VG) VEGAN · (D) DAIRY FREE

### CLASSIC LASAGNE

layers of egg pasta, ragu of beef & lamb, béchamel sauce & Grana Padano cheese

### SPAGHETTI BOLOGNESE

the old school classic ragu of beef & parmesan

### FISH & CHIPS

deep fried fish in a Peroni beer batter served with house fries and tartare sauce

\*\* There is £ 3.00 extra charge.  
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### \*\* CHAR-GRILLED FILLET OF SALMON

char-grilled slice of salmon with herbs served with roast potato and mixed vegetables

### \*\* SALMON TAGLIATELLE

salmon, asparagus, fresh herbs, creamy Martini sauce

### \*\* SEAFOOD LINGUINE

king prawns, mussels, calamari & clams cooked with classic tomato sauce

**GLUTEN FREE PASTA AVAILABLE +£2.50**

## PIZZA & CALZONE

### MARGHERITA (V) (VG)

mozzarella, olive oil, basil & tomato sauce

### PEPPERONI

spicy pepperoni, mozzarella & tomato sauce

### QUATTRO FORMAGGI (V)

gorgonzola, mozzarella, Grana Padano, goats cheese & tomato sauce

### BIANCA (V) (VG)

goats cheese, grilled zucchini, caramelized onion, sun-blush tomatoes, mozzarella & pesto sauce

### QUATTRO STAGIONI

four season in one with mushrooms, ham, pepperoni and olives

### FUNGI E PROSCIUTTO

mozzarella, mushrooms, cooked ham & tomato sauce

### FESTA DI CARNE

ham, chicken, pepperoni, beef mince & tomato sauce

### ALL TONNO

mozzarella, tuna, capers, red onion, olives & tomato sauce

### CALZONE AL PROSCIUTTO E VERDURE

mozzarella, ham, mushroom, pepperoni, olives, tomato & peppers

**GLUTEN FREE PIZZA AVAILABLE +£3**

## DESSERTS

(desserts can be served with ice cream with 1.9 extra charge)

(extra cream or custard can be served with 1.9 extra charge )

### HOME MADE APPLE PIE

served with homemade custard

### TRADITIONAL PANNA COTTA

a traditional Italian cooked cream dessert topped with fruit of the forest

### PROFITEROLES

soft choux pastries filled with zabaglione cream, covered with dark chocolate topped with fresh cream

### BANOFFEE PIE

served with fresh banana & toffee sauce

### TIRAMISU

a traditional Italian dessert with savoiardi and mascarpone cream

### BAKED LOTUS BISCOFF CHEESECAKE

a crunch lotus biscoff biscuit base topped with creamy baked cheesecake and a layer of lotus biscoff spread. Finished with lotus biscuit crumbs and a fine chocolate drizzle.

### HOMEMADE CRÈME BRÛLÉE

with fresh mixed berries

### DAIRY ICE CREAM & SORBET

(2 scoops of your choice)

vanilla · strawberry · lemon · raspberry

**2 COURSE MEAL**

**16.95**

OR

**3 COURSE MEAL**

**20.95**

Minimum order two courses per person

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