

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, toast-
ed 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 ricotto & 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, Gra-
na 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

HOMEMADE CLASSIC BURGER

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

CHAR-GRILLED SUPREME CHICKEN

served with mash Patoto, pancetta and arabiatta sauce

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

SPAGHETTI ALLA CARBONARA

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

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

There is £1 extra charge for Bank Hoidays



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

CLASSIC LASAGNE

layers of egg pasta, ragu of beef, 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

* RIB-EYE STEAK

8oz rib-eye served with salad and chips (£5 extra charge)

* £ 5.00 extra charge ** £ 3.00 extra charge
Please Inform Us If You Have A Food Allergy.

GLUTEN FREE PASTA AVAILABLE +£2.50

PIZZA & CALZONE

MARGHERITA (V) (VG)

parmigiana mozzarella, olive oil, basil & tomato sauce

QUATTRO FORMAGGI (V)

gorgonzola, parmigiana mozzarella, Grana Padano and goats cheese

BIANCA (V) (VG) (D)

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

ALL TONNO

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

PEPPERONI

spicy pepperoni, mozzarella & tomato sauce

FUNGHI E PROSCIUTTO

mozzarella, mushrooms, cooked ham & tomato sauce

DIAVOLA

mozzarella, pepperoni, red onion, spicy peppers & tomato sauce

FESTA DI CARNE

ham, pepperoni, beef mince & tomato sauce

QUATTRO STAGIONI

four season in one with mushrooms, ham, pepperoni, olives & tomato sauce

CALZONE AL PROSCIUTTO

mozzarella ,ham, mushroom , olives & tomato sauce

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
18.95

OR

3 COURSE MEAL
22.95

Minimum order two courses per person

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