

AVAILABLE UNTIL
4PM EVERYDAY

LUNCH MENU

2 COURSES FOR £19.95
3 COURSES FOR £23.95

STARTERS

ROSEMARY & SEA SALT FOCACCIA VGO

GARLIC BREAD GFO, VGO

A £1.50 SURCHARGE APPLIES TO GLUTEN FREE GARLIC BREAD
ADD TOMATO SAUCE, MOZZARELLA OR VEGAN MOZZARELLA FOR £1.95

CHEF'S SPECIAL AUBERGINE GFO, VGO

MASHED AUBERGINE COOKED WITH CUMIN, CORIANDER, A TOUCH OF TOMATOES, GARLIC & CHILLIES. SERVED WITH ROSEMARY & SEA SALT FOCACCIA.

BUFFALO BRUSCHETTA GFO, VGO, N

TOASTED RUSTIC ITALIAN BREAD SERVED WITH MIXED TOMATOES, FRESH BASIL, PARSLEY & GARLIC OIL. TOPPED WITH A PESTO DRESSING & BUFFALO MOZZARELLA.

MEATBALLS AL FORNO DFO

+£2

ITALIAN PORK MEATBALLS COOKED IN A RICH TOMATO SAUCE WITH FRESH CHILLIES. TOPPED WITH MOZZARELLA & OVEN BAKED, SERVED WITH ROSEMARY & SEA SALT FOCACCIA.



MAINS

LASAGNE

LAYERS OF FRESH PASTA WITH SLOW COOKED BEEF BOLOGNESE SAUCE AND HOMEMADE CREAMY BECHAMEL SAUCE, TOPPED WITH MOZZARELLA AND PARMESAN. OVEN BAKED TO PERFECTION

VEGETABLE & GOAT'S CHEESE LASAGNE V, N

LAYERS OF FRESH PASTA. PUREED OVEN BAKED AUBERGINE, FRESH SPINACH, GOAT'S CHEESE AND PESTO WITH A CREAMY HOMEMADE BECHAMEL SAUCE, RICH TOMATO SAUCE, MOZZARELLA, MIX DI FORMAGGIO AND FRESH BASIL.

SPINACH AND RICOTTA CANNELLONI V

ROLLED PASTA SHEETS FILLED WITH RICOTTA CHEESE, SPINACH AND MIX DI FORMAGGIO, OVEN BAKED IN A RICH TOMATO SAUCE AND TOPPED WITH A LAYER OF HOMEMADE CREAMY BECHAMEL SAUCE AND MOZZARELLA.

CASARECCE POLLO PESTO N

+£1

OVEN BAKED CASARECCE PASTA WITH CHICKEN, MUSHROOMS AND ROASTED ONIONS IN A CREAMY PESTO SAUCE, TOPPED WITH A SIZZLING LAYER OF PARMESAN.

MARGHERITA DI BUFALA PIZZA GFO, VGO

SAN MARZANO TOMATO SAUCE, MOZZARELLA, BUFFALO MOZZARELLA, FRESH BASIL & SICILIAN OREGANO.

DIABOLO PIZZA GFO, DFO

SAN MARZANO TOMATO SAUCE, MOZZARELLA & SPICY PEPPERONI WITH EXTRA VIRGIN OLIVE OIL.
ADD CHILLIES FOR £1

QUEEN OF PIZZA GFO, DFO

+£1

SAN MARZANO TOMATO SAUCE, MOZZARELLA, PEPPERONI, PROSCIUTTO, MUSHROOMS & OLIVES.

SOPHIA PIZZA GFO, V

SAN MARZANO TOMATO SAUCE, MOZZARELLA, GOAT'S CHEESE, CARAMELISED ONIONS, ROASTED PEPPERS, SPINACH, GARLIC OIL & SICILIAN OREGANO.

LINGUINE BOLOGNESE GFO, DFO

LINGUINE IN A CLASSIC BEEF RAGU, SAUTÉED IN TOMATOES WITH GARLIC OIL, CHERRY TOMATOES, RED WINE AND FRESH HERBS.

LINGUINE CARBONARA GFO, DFO

OUR TAKE ON AN AUTHENTIC ROMAN RECIPE FEATURING SALTY, CRISPY PANCETTA IN A SAUCE MADE WITH CREAM, EGG YOLK, BLACK PEPPER AND MIX DI FORMAGGIO. SERVED WITH LINGUINE.
ADD CHICKEN FOR £2

RIGATONI AL POMODORO GFO, VGO

RIGATONI IN A RICH POMODORO & PIZZA SAUCE WITH GARLIC, BASIL AND SUNDRIED TOMATOES, FINISHED OFF WITH BABY MOZZARELLA.
ADD CHICKEN OR CHORIZO FOR £2.00



DESSERTS

SELECT ANY DESSERT FROM OUR A LA CARTE MENU



V - VEGETARIAN, VGO - VEGAN OPTION, GFO - GLUTEN FREE OPTION,
DFO - DAIRY FREE OPTION, N - CONTAINS NUTS

DESSERTS

TIRAMISU **N**

AN ITALIAN CLASSIC, ALTERNATE LAYERS OF LIQUEUR SOAKED SPONGE AND WHIPPED CREAM, DELICATELY SPRINKLED WITH COCOA POWDER

CHOCOLATE FUDGE CAKE **GFO, DFO**

A CHOCOLATE SPONGE FILLED, TOPPED AND SIDE COATED WITH CHOCOLATE FUDGE. SERVED HOT WITH GELATO.

TORTA DI MELE **V**

SHORTCRUST PASTRY TOPPED WITH A ARRANGEMENT OF SLICED, SWEET APPLES WITH AN APRICOT GLAZE AND DECORATED WITH LAYERS OF SHORTCRUST PASTRY.

ADD A SCOOP OF GELATO FOR £2

LIMONE MOUSSE **V, N**

A ZESTY SICILIAN TREAT! SICILIAN LEMON CREAM MOUSSE TOPPED WITH A LEMON SAUCE AND DUSTED WITH ICING SUGAR.

BISCOFF CHEESECAKE **VGO**

THIS VEGAN BISCOFF CHEESECAKE IS THE ULTIMATE INDULGENT TREAT FOR ALL OCCASIONS. CREAMY CHEESECAKE FILLING SANDWICHED BETWEEN A BUTTERY BISCUIT BASE AND A DELICIOUS BISCOFF TOPPING.

SALTED CARAMEL ICE CREAM CHEESECAKE **V**

CRUNCHY BISCUIT BASE LAYER WITH A LAYER OF VANILLA ICE CREAM, TOPPED WITH CARAMEL SAUCE AND A SPRINKLE OF SEA SALT. DECORATED WITH MILK CHOCOLATE SHARDS SPRINKLED WITH TOASTED BUCKWHEAT.

AFFOGATO **GFO, VGO**

2 SCOOPS OF CREAMY VANILLA GELATO SERVED ALONGSIDE A VELVETY ITALIAN ESPRESSO.

ADD A SHOT OF LIQUEUR FOR £2

GELATO **V**

2 SCOOPS

3 SCOOPS

VANILLA, STRAWBERRY, CHOCOLATE, HONEYCOMB **GFO**

MANGO SORBET, SALTED CARAMEL **GFO, VGO**

A 10% RESTAURANT CHARGE IS ADDED TO ALL BILLS, WHICH GOES DIRECTLY TO OUR INCREDIBLE STAFF. THIS CAN BE REMOVED UPON REQUEST. WE THANK YOU IN ADVANCE FOR YOUR GENEROSITY.

PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS EACH TIME YOU VISIT OUR RESTAURANTS AS RECIPES MAY BE CHANGED. WHILE WE TRY OUR BEST TO REDUCE THE RISK OF CROSS CONTAMINATION IN OUR KITCHEN, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM TRACES OF ALLERGENS AND THEREFORE CANNOT ACCEPT LIABILITY IN THIS RESPECT.