

AVAILABLE UNTIL
4PM EVERYDAY

LUNCH MENU

2 COURSES FOR £15.95
3 COURSES FOR £19.95

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.

HOMEMADE MEATBALLS **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 SPICY NDUJA SAUSAGE 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