

LUNCH MENU

One course £9.90 / Two courses £13.90
(Per person)

STARTERS

ZUPPA DEL GIORNO Homemade soup of the day served with warm ciabatta bread **GF**

BRUSCHETTA AI POMODORO Cherry vine tomatoes, pesto, red onions & basil on garlic toasted ciabatta, drizzled with extra virgin olive oil **V GF**

FUNGHI TRIFOLATI Oyster & cup mushrooms sautéed in garlic, white wine, dolcelatte cheese & cream sauce with toasted sourdough **V GF**

INSALATA DI CAPRA Crumbled goat's cheese salad with mixed leaves, beetroot, roasted red peppers finished with balsamic reduction & roasted pine nuts **V GF**

ARANCINI AI FUNGHI Crispy risotto balls stuffed with mushrooms, mozzarella & thyme served with arrabiata sauce **V**

MAINS

MARGHERITA PIZZA Tomato, mozzarella cheese & fresh basil **V**

PROSCIUTTO E FUNGHI PIZZA Tomato, mozzarella, ham & mushroom

FIORENTINA PIZZA Tomato, mozzarella, spinach, olives, garlic & egg **V**

CAPRA PIZZA Tomato, mozzarella, crumbled goat's cheese, roasted red peppers topped with wild rocket **V**

DIAVOLA PIZZA Tomato, mozzarella, marinated chicken, pepperoni & fresh chillies

PENNE ARRABBIATA Homemade tomato sauce, garlic, chilli, cherry tomatoes & parsley **V GF**

SPAGHETTI ALLA CARBONARA Smoked pancetta, crushed black pepper, egg & cream **GF**

SPAGHETTI BOLOGNESE Traditional rich beef ragu **GF**

RISOTTO VEGETARIANO Vegetable risotto in a light tomato sauce with a touch of chilli **V GF**

FETTUCCINE LUGANICA Italian sausage meat in red wine, rosemary, tomato & cream sauce **GF**

LINGUINE AGLIO OLIO E PEPERONCINO Chopped chilli, garlic & extra virgin olive oil finished with wild rocket **V GF**

(£4 SUPPLEMENT WILL APPLY TO DISHES BELOW)

PETTO DI POLLO ALLA CREMA DI FUNGHI Chicken supreme in a creamy mushroom sauce with a touch of Marsala wine served with sautéed potatoes **GF**

POLLO MILANESE Pan fried chicken breast coated in breadcrumbs served with spaghetti pomodoro

LINGUINE DI MARE Tender squid, mussels, tiger prawns, clams & cherry tomatoes in white wine, parsley & light tomato sauce **GF**

INSALATA DI CAPRA Warm goat's cheese salad with mixed leaves, beetroot, roasted red peppers finished with balsamic reduction & roasted pine nuts **V GF**

V - Vegetarian dishes

GF - Indicates dishes that we can make as gluten free, please request at the time of placing the order with waiter.

Lunch offer is not available on bank holidays.

Not in conjunction with any other offer. A 10% discretionary service charge is added to the bill of 6 & more people. All gratuities go directly to our staff. Offer Available for tables up to 7 people.

We take food allergies very seriously – please let us know if you have any. Despite our best efforts, due to the nature of our kitchens we are unable to guarantee that our dishes are free from any allergen. Please be aware that descriptions of our dishes don't state full list of ingredients.

VEGAN DISHES

all our dishes are freshly cooked to order, we can create the perfect vegan option for you. Please speak to a member of staff when placing your order.

BREAD & OLIVES

Olive Marinade **V** £4.50

Assorted Italian Breads **V** £4.90
with extra virgin olive oil & balsamic vinegar for dipping

Garlic Pizza Bread **V** £5.90
with mozzarella

Garlic Pizza Bread **V** £5.90
with tomato & green pesto

Garlic Pizza Bread **V** £5.90
with balsamic onions & mozzarella

Focaccia Al Rosmarino **V** £4.90
homemade rosemary & rock salt focaccia bread with olive oil and balsamic vinegar for dipping

SIDES

Spinach with garlic & cream £3.90

Sauteed green beans, spinach & garlic £4.50

Tomato & red onion salad £3.50

French fries £3.90

Rosemary sautéed potatoes £3.90

House side salad £4.00

Rocket & parmesan shavings £4.50



Don't be shy about asking to takeaway your leftovers. Let's try together to reduce 10.2m tonnes of food waste every year!

Be prepared and bring your reusable container or purchase one from us for 0.50p



PER TUTTI

Ristorante Italiano

