

LUNCH

2 COURSE £13.95 OR 3 COURSE £14.95
AVAILABLE SUNDAY-FRIDAY 12PM-3PM

STARTERS

MINISTRONE SOUP

Traditional homemade soup served with garlic bread

NACHOS ALL'ITALIANA

Nachos topped with Bolognese sauce, melted mozzarella and jalapeños, served with sour cream

MOZZARELLA STICKS

Breaded mozzarella sticks served with Napoli sauce

HALLOUMI FRIES

SPICY WINGS

BRUSCHETTA AL POMODORO

Toasted Italian bread topped with a mix of fresh tomatoes, garlic, fresh basil and a drizzle of olive oil

CREAMY MUSHROOMS

Wild mushrooms, cream, garlic, parsley. Served on toasted bread

MAINS

PIZZA MARGHERITA

Rich tomato sauce and mozzarella

PIZZA PEPPERONI

Tomato sauce, mozzarella and spicy pepperoni

SPAGHETTI ARRABBIATA

Spaghetti cooked in a spicy pomodoro sauce

TAGLIATELLE BOLOGNESE

Traditional beef Bolognese cooked in a rich Napoli sauce

SPAGHETTI CARBONARA

Spaghetti pasta, classic carbonara sauce with pan fried pancetta, cream and cheese

LASAGNA

Oven baked pasta sheets, layered with Bolognese, béchamel sauce & mozzarella. Finished with grated cheese

POLPETTE DELLA NONA

Meatballs cooked in rich Napoli sauce, served in a toasted ciabatta with melted mozzarella cheese, served with smoked paprika fries

SOLE MEUNIÈRE

Cooked in meunière sauce, served with vegetables and roasted potatoes

SEA BASS

Grilled, served with garden peas, chips and tartar sauce

BURGER AL FORMAGGIO

Beef burger topped with cheese sauce and cooked on a charcoal grill, served with crispy onion, chips and garlic mayonnaise dip

CRISPY CHICKEN BURGER

Truffle mac n cheese, cornflakes breaded chicken, rocket salad, tomato, garlic mayo, chips

CALABRIAN STYLE PORK RIBS

Slow cooked ribs in rich tomato sauce, garlic and herbs, served with chips

DESSERT

TIRAMISU

Finger biscuits dipped in espresso, with whipped cream and mascarpone, flavoured with Italian liqueur

PROFITEROLE

Choux pastry puffs filled with whipped cream and covered in chocolate

