

LUNCH MENU

2 COURSES FOR £11.95

AVAILABLE MONDAY TO FRIDAY FROM 12 NOON UNTIL 5.00PM

STARTERS

ZUPPA DEL GIORNO

Always fresh, always delicious, always served with our daily in house-made bread. (Please ask about our Chef's soup of the day).

CALAMARI FRITTI

Lightly floured squid rings & anchovies cooked until crispy, served with a garlic mayonnaise. Don't forget to give them a squeeze of lemon juice.

MOZZARELLA SALAD

Quinoa, vine plum tomatoes, hand torn mozzarella, fresh rocket and pomegranate seeds dressed with extra virgin olive oil, and balsamic glaze and oregano.

BRUSCHETTA

Toasted, in-house made bread, topped with vine tomatoes, fresh garlic, basil and olive oil. Rocket & parmesan shavings.

ARANCINI & SPICY TOMATO SALSA DIP

Breaded rice balls filled with lean steak mince, tomato & mozzarella, served with a spicy tomato salsa dip

CROQUETTES

Macaroni cheese wrapped in panko breadcrumbs and lightly fried until crisp and golden. Served with a spicy salsa

PASTA

GNOCCHI AL FUNGHI DI BOSCO

Fluffy potato dumplings with porcini & woodland mushrooms, with garlic, parsley, & a touch of truffle-infused extra virgin olive oil.

SPAGHETTI CARBONARA

We make it the old fashioned way! Crispy diced pancetta & black pepper mixed together with egg yolk, pasta and just a little cream, finished with shavings of parmesan.

CASARECCE CON BROCCOLI E POLLO

Unusual twisted pasta served with corn-fed chicken and florets of broccoli in a rich creamy sauce, finished with freshly grated parmesan

MACARONI CHEESE & PANCETTA

Indulgent creamy 3 cheese sauce (mature cheddar, mascarpone & parmesan) layered with pancetta and topped with a crunchy crumb of croutons, parsley & parmesan

LASAGNE AL FORNO

Egg pasta sheets layered with a rich lean steak mince & tomato sauce & a nutmeg infused bechamel. Topped with mozzarella & parmesan cheese

TAGLIATELLE 'TONY CROLLA'

Ribbons of egg pasta enrobed in a creamy tomato, minced meat sauce, mushroom, onion & spicy sausage.

MAINS

POLLO ALLA MILANESE

Corn fed chicken breast thinly batted, bread crumbed & shallow fried until golden brown. Served with spaghetti wrapped in a rich tomato sauce & grilled asparagus.

CARCIOFI AL LIMONE E AGLIO

Roasted artichokes hearts and red peppers, cherry tomatoes and olives with lemon and garlic, topped with herb breadcrumbs, vegan mozzarella and served with toasted Italian bread

MERLUZZO AL FORNO

Oven roasted cod with an nduja crust, mixed beans, black olive and nduja stew

4OZ STEAK BURGER

4oz steak burger served in a toasted seeded bun with crisp gem lettuce, sliced vine tomato, strips of pancetta and mozzarella and chips.

DIPS £1 EACH or 3 FOR £2.50

Garlic mayo • Pesto mayo • Chipotle mayo

AWARD-WINNING PIZZAS

Pizza Our 10" pizzas are made fresh. Our flour is a secret blend of the finest Italian flour and contains no nasty additives or sugars. Our mozzarella (Flor di Latte) is sweet and fresh. Our pizza toppings are imaginative with no gimmicks and no shortcuts.

CHOOSE 2 FROM:

mushroom, pepperoni, peppers, onions, roasted ham, aubergines, courgettes, capers, anchovies, potatoes, spinach, sweet corn, olives, tuna, artichokes, fresh tomatoes, pineapple, rocket.

DESSERTS

TIRAMISU

Classic Italian dessert, hazelnut flavoured with Mascarpone cheese and ladyfinger biscuits soaked in espresso coffee.

PISTACHIO GNOCCHI

Gnocchi filled with a runny pistachio cream, lightly fried & served with crema ice cream.

2 SCOOPS OF ICE-CREAM Ask your server about the delicious flavours available.

DESSERT OF THE DAY Please ask your server.

DIETARY KEY V VEGETARIAN V VEGAN N NUTS P PEANUTS

S SESAME SEEDS C CELERY C CEREALS CONTAINING GLUTEN
L LUPIN F FISH CR CRUSTACEANS (SHELLFISH) M MOLLUSCS (SHELLFISH)
S SULPHUR DIOXIDE E EGGS M MILK M MUSTARD S SOYA



GLUTEN INTOLERANT? LOOK FOR THE FLAG!!

MANY OF OUR DISHES ARE AVAILABLE AS NONE GLUTEN CONTAINING INGREDIENTS - ASK YOUR SERVER. If you order a NCGI dish then our chef will place a little italian flag on your meal, ensuring you are left in no doubt that we've taken your order correctly.