

INSALATE E FRITTATA – Salads & Omelettes

Tonno sott'Olio – Flaked Tuna with Mediterranean Vegetables, Rocket and Mixed Leaves **(G)**

Pollo Arrosto - Roasted Chicken Breast, Seasonal Leaves, Tomatoes, Black Olives, Parmesan Shavings, Croutons, Capers and Balsamic Dressing

Frittata – Italian style Omelette made with 3 Free range eggs and a choice of 2 fillings served with a salad garnish.

Choose from Cooked Ham, Pancetta, Gorgonzola, Mozzarella, Parmesan, Spinach, Mushrooms, Tomatoes, Peppers, Aubergines, Onions.

PIZZE – Pizzas

All our pizzas are hand stretched to a thin base and stone-baked

Margherita – Tomato Sauce, Mozzarella, Fresh Basil, Oregano **(V)**

Verdure Grigliate - Grilled Aubergines, Courgettes, Cherry Tomatoes, Peppers, Mozzarella, Oregano **(V)**

Napoletana - Anchovies, Capers, Mozzarella, Tomato Sauce, Oregano

Torino - Prosciutto Cotto, Mushrooms, Mozzarella, Tomato Sauce, Orgeano

Capricciosa – Black Olives, Artichokes, Prosciutto Cotto, Mushrooms, Tomato Sauce, Mozzarella, Oregano

Alpina – Goats Cheese, Caramalised Onions, Spinach, Tomato Sauce, Mozzarella, Oregano **(V)**

Quattro Formaggi - Gorgonzola, Parmesan, Asiago, Mozzarella, Oregano **(V)**

Tricolore – Sundried Tomato, Basil Pesto, Tomato Sauce, Smoked Mozzarella, Fresh Basil, Oregano **(V)**

PASTE – PASTAS

Ravioli Spinaci e Ricotta – in a White Wine and Sage Butter Sauce **(V)**

Spaghetti all'Arrabbiata – Chilli, Garlic and Tomato Sauce **(V)**

Spaghetti alla Norma – Diced Aubergines, Fresh Basil, Tomato Sauce with Parmesan Cheese **(V)**

Penne Piccola Italia – Mozzarella, Cream, Mushrooms and Tomato Sauce **(V)**

Lasagna Tradizionale – Egg Pasta with Beef Ragù, Bechamel Sauce and Mozzarella

Spaghetti alla Carbonara – Sauteed Pancetta, Pecorino Cheese, Egg, Touch of Cream and Fresh Herbs

Fettucine al Ragù – Fettucine Pasta with a Beef Ragù Sauce

Risotto con Pollo – Chicken and Mushrooms in a Cream and Tomato Sauce

Risotto Verdure Grigliate – Roasted Vegetables Risotto with Herbs & Parmesan **(V)**

I DOLCI – Desserts

Tiramisù Tradizionale

*Made according to Graziano's mothers recipe. Coffee soaked Savoiard
Biscuits layered with a Mascarpone Cream and dusted with Cocoa Powder.*

Pannacotta al Frangelico

Pannacotta Flavoured with Frangelico Hazelnut Liqueur (G)

Gelato (2 Scoops) (G)

Traditional Italian Ice Cream

*Choose from Vanilla, Strawberry, Chocolate, Pistacchio,
Hazelnut, Amarena Cherry, Lemon Sorbet, Orange Sorbet*

Affogato al Caffè (G)

Vanilla Ice Cream served with a shot of Espresso

Ciambelline alla Mela

Mini Deep Fried Doughnut with Apple Compote

- We can't guarantee the absence of nut traces or other allergens in our menu items, please let your waiter know of any allergies.
- **(V)** Dishes suitable for Vegetarians **(G)** Dishes which are Gluten Free
- A discretionary 10% service charge will be added to all parties of 6 or more

LUNCH SET MENU

£6.95 1 Course £9.25 2 Courses

£10.95 3 Courses

**We can also provide Gluten Free Bread, Pasta
and Pizza Bases for your Lunch (£1 supplement)**

ANTIPASTI – Starters

Cozze – Scottish mussels in white Wine, Tomato and Garlic **(G)**

Melone e Fragole - Melon Pieces with Fresh Strawberries **(V) (G)**

Pizza Focaccia - Stretched Pizza Base, topped with Rosemary,
Olive Oil and Sea Salt

Bruschetta:

Mozzarella – Mozzarella Cheese on Garlic Ciabatta **(V)**

Pomodoro – Tomato, Red Onion, Basil on Garlic Ciabatta **(V)**

Funghi – Sautéed Garlic Mushrooms on Garlic Ciabatta **(V)**

Soup of the Day – Soup of the Day served with Bread **(V) (G)**

Calamari Fritti - Deep-Fried Spiced Calamari with Garlic Mayonnaise

Funghi Fritti - Breaded Oyster Mushrooms with Roasted Garlic Dip **(V)**

Melanzana al Pomodoro – Ovenbaked Aubergine with
Mozzarella & Tomato Sauce **(V) (G)**