## **LUNCH MENU**

## Monday to Friday 12-16

	STARTERS	
V	GARLIC BREAD Choice of plain, cheese or tomato & pesto	£3.00
V	CROSTINI Crusty bread topped with mushrooms, garlic, parsley & taleggio	£3.50
	CALAMARI Deep fried squid served with tartar sauce	£3.95
V	BRUSCHETTA Crusty bread topped with fresh tomato, garlic & basil	£3.00
V	CAPRESE Fresh tomato, buffalo mozzarella, basil & olive oil	£3.95
	PASTAS & RISOTTO	£6.95
	PENNE AMATRICIANA Pancetta, onion, pecorino cheese & tomato sauce	
	LASAGNA Baked with beef & Tuscan sausage ragu, cheese & tomato sauce	
V	RISOTTO FUNGHI Mixed mushrooms in creamy sauce	
	PENNE AL POLLO Chicken, mushroom, tomato sauce & touch of cream	
V	GNOCCHI Genovese basil pesto & cherry tomato	
	SPAGHETTI CARBONARA Pancetta, egg yolk, parmesan	
	SPAGHETTI BOLOGNESE Mince beef & Tuscan sausage ragu	
	PIZZAS	£6.95
V	MARGHERITA Mozzarella & tomato	
	AMERICANA Pepperoni, Mozzarella & tomato	
	COTTO Ham, Mushroom, tomato & mozzarella	
1	FUNGHI Mushroom, mozzarella, tomato	
I	CAPRINO Goat cheese, peppers, caramelised onion, tomato & mozzarella	
		65.45
	SALADS	£7.45
	<b>POLLO</b> Grilled chicken, tomato, mixed peppers, cucumbers, mixed leaves & house dres	_
V	MEDITERRANEAN Grilled vegetables, quinoa, mixed leaves, goat cheese, pine nuts & c	
	AZZURRA Tuna, black olives, mixed leaves fresh tomato, green beans, egg, red onion &	lemon oil
	MAINS	£7.95
	POLLO MILANESE Breaded chicken breast with spaghetti tomato sauce	
	BURGER di MANZO Grilled beef burger with cheese, tomato, onion, salad & fries	
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	PANINIS Served with salad & fries	£6.95
	PROSCIUTTO Parma ham, rocket, tomato & buffalo mozzarella	
7	<b>VERDURE</b> Grilled mix vegetables, goat cheese & pesto	
	<b>COTOLETTA</b> Chicken escalope, red onion chutney & goat cheese	
	TONNO Tuna, mayonnaise, tomato, onion & cucumber	
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	DESSERTS	£3.95
	ICE CDEAM Two scoops of your choice Distachio Vanilla Chocolate or Strawberry	

ICE CREAM Two scoops of your choice Pistachio, Vanilla, Chocolate or Strawberry TIRAMISU Homemade espresso and liqueur soaked sponge with mascarpone cream CRÈME CARAMEL Homemade classic crème caramel infused with vanilla