

# PRANZO

ITALIAN

## FESTIVE MENU 2023

2 COURSES £29.95 ~ 3 COURSES £34.95

### APERITIVO

Mulled Negroni  
Sbagliato £11  
Mulled vermouth, Campari,  
cranberry, Prosecco

Christmas Spritz £10.50  
Aperol, cranberry, blood  
orange, prosecco

Black Forest Martini £11.50  
Mozart dark chocolate, Primitivo,  
framboise, frangelico meringue foam &  
cocoa

Pranzo Birra £4.75  
Italian Pale Ale  
5.2%

### ANTIPASTI

Bruschetta of the day on homemade toasted Pugliese bread (V) (GFO)

### STARTERS

Steamed mussels with garlic, white wine, pancetta &  
cream, with toasted focaccia (GFO)

Arancini stuffed with slow cooked venison & red wine  
ragu, topped with parmesan

Pan fried chicken livers in marsala wine with garlic,  
sage butter & crushed walnuts on toasted Pugliese  
bread (GFO)

Creamed garlic mushrooms with gorgonzola on  
toasted Pugliese bread (V) (GFO)

Fritto misto - fried white bait, calamari, king prawns &  
fennel with squid ink mayonnaise

Seared king scallops with garlic, lemon & cream sauce,  
Parma ham crisp, pangrattato (GFO)  
+ £4.95 supplement

Pulled pork & asiago croquettes, nduja ketchup

Chargrilled polenta topped with sautéed  
Mediterranean vegetables, goats cheese & homemade  
basil pesto (V)

### MAINS

Pappardelle with 4 hour braised lamb ragu, pecorino  
Romano  
add burrata + £4.95

4 hour braised beef cheek, fondant potato, sautéed  
sprouts & smoked pancetta, red wine jus (GF)

Roast salmon topped with garlic, parmesan & parsley  
crumb, fennel, buttered baby potatoes & spinach, sun  
dried tomato pesto

Lasagne filled with 4 hour braised beef shin ragu,  
topped with mozzarella & parmesan  
add burrata + £4.95

Risotto with seared tiger prawns, crispy guanciale,  
peas & parmesan (GF)

Pan fried gnocchi with wild mushrooms, crispy sage,  
truffle butter & pangrattato

Paccheri with oak smoked salmon, vodka, dill, peas,  
cream, pangrattato (GFO)

Homemade braised leek, courgette & talleggio tart,  
cannellini bean & endive stew, basil oil (V)

Cannelloni stuffed with homemade basil pesto, goats  
cheese & sun dried tomatoes, baked with melted  
mozzarella & parmesan (V)  
add burrata + £4.95

Chicken saltimbocca - pan seared chicken breast  
topped with sage & Parma ham, cooked in a white  
wine & butter sauce, crispy artichokes, smoked garlic  
mash

### SIDES

Polenta chips with  
truffle mayo (GF)  
£4.50

Pranzo Caesar salad topped  
with parmesan & pangrattato  
(GFO) £4.50

Sauteed mediterranean  
vegetables with garlic &  
basil (V) (GF)  
£4.50

Sautéed sprouts with smoked  
pancetta (GF)  
£4.50

Please inform us of any food allergies before ordering

GF - Gluten Free | GFO - Gluten Free Option Available Upon Request | V - Vegetarian | VE - Vegan