

# PRANZO

ITALIAN

## APERITIVO

Aperol Spritz  
£9.50

Mulled Negroni  
£9.50

Homemade focaccia with  
nduja butter  
£4.50

Marinated olives  
£4.00

## STARTERS

Pranzo garlic bread topped with mozzarella & parmesan (V) (GFO) £6.95

Seared king scallops with garlic, lemon & cream sauce, Parma ham crisp, pangrattato (GFO) £15.50

Sautéed king prawns in garlic chilli butter, toasted focaccia (GFO) £9.50

Bruschetta, mushrooms, gorgonzola & homemade basil pesto (GFO) (V) £8.95

Deep Fried Calamari, Citrus Mayo £8.95

Arancini stuffed with speck, peas & tallegio cheese £9.95

Burrata with warm confit garlic & tomato sauce, red onion, olives and focaccia £9.50

Steamed mussels with garlic, white wine, nduja, cream, parsley with toasted focaccia (GFO) £8.95

Sticky nduja & honey glazed ribs, roasted fennel & red onion £9.50

Pan fried chicken livers, garlic, sage butter, Marsala wine, crushed walnuts on toasted Pugliese bread (GFO) £8.95

## HOMEMADE PASTA

Mafalde, mushrooms, smoked pancetta, white wine, cream, parmesan (GFO) add burrata + £4.50 £14.95

Lobster and King Prawn ravioli, lobster, cream & parsley sauce £18.95

Paccheri, king prawns, garlic, white wine, cherry tomatoes (GFO) £15.95

Paccheri, nduja, home made spicy sausage, spinach, white wine, cream, parmesan (GFO) add burrata + £4.50 £15.95

Paccheri, tomato & basil, mascarpone, parmesan (V) (GFO) add burrata + £4.50 £13.95

Mafalde with tiger prawns, mussels, nduja, garlic, white wine, cherry tomatoes, cream (GFO) £19.95

Bigoli with smoked pancetta, onions, garlic, Calabrese dried chilli, tomato, parmesan (GFO) add burrata + £4.50 £14.95

Paccheri, homemade basil pesto, sun dried tomatoes, pangrattato, goats cheese (V) (GFO) add burrata + £4.50 £14.95

Mafalde, 4 hour braised beef shin ragu, parmesan (GFO) add burrata + £4.50 £15.95

Mafalde, truffle, mushrooms, white wine, cream, parmesan (V) (GFO) add burrata + £4.50 £15.95

## SIDES

House Caesar Salad, radicchio, baby gem, Caesar dressing, pangrattato, parmesan, £5.00

Pranzo Garlic Bread with mozzarella (V) (GFO) £4.50

Rocket salad, balsamic, parmesan (V) £4.00

Deep fried polenta chips, truffle mayo (V) £4.50

Please inform us of any food allergies before ordering.

Please note there is a **£1.50 surcharge** per person for Gluten Free Meal.

GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | VE - Vegan

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## CHILDREN'S SET MENU

2 COURSES £14

3 COURSES £18

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### STARTERS

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Toasted focaccia with butter (V)

Garlic bread with melted mozzarella & parmesan (V) (GFO)

Pizza garlic bread with melted mozzarella, tomato & parmesan (V) (GFO)

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### HOMEMADE PASTA

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Paccheri with butter & parmesan (V) (GFO)

Paccheri with tomato & basil (V) (GFO)

Mafalde with smoked pancetta, cream & parmesan (GFO)

Mafalde with slow cooked meatballs in tomato sauce (GFO)

Mafalde with smoked salmon, peas & cream + £2 supplement (GFO)

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### DESSERTS

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Ice cream (Chocolate, Vanilla)

Warm Nutella brownie with vanilla ice cream (GFO)

Warm bread & butter pudding with vanilla ice cream

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