

PRANZO

ITALIAN

APERITIVO

Aperol Spritz
£11

Pranzo Birra, 5.2%
Italian Pale Ale
£4.75

Homemade focaccia with
carbonara butter
£4.75

Marinated Sicilian
Olives
£4.75

STARTERS

Pranzo garlic bread topped with mozzarella & parmesan (V) (GFO) £7.50

Seared king scallops with garlic, lemon & cream sauce, Parma ham crisp, pangrattato (GFO) £15.95

Sautéed king prawns with nduja butter & cherry tomatoes, toasted focaccia (GFO) (DFO) £10.95

Bruschetta, mushrooms, gorgonzola & homemade basil pesto (GFO) (V) (DFO) add Parma Ham + £3.50 £9.50

Deep fried calamari & king prawns, citrus mayo (DFO) £9.95

Lobster and King Prawn Arancini with lemon butter, served with lobster sauce (DF) £13.95

Burrata, heritage tomatoes, rocket leaves, extra virgin, glaze (V) add Parma Ham + £3.50 £9.95

Bruschetta with warm nduja, mascarpone, rocket leaves, honey (GFO) (DFO) £9.50

Pan fried chicken livers, garlic, sage butter, Marsala wine, crushed walnuts on toasted Pugliese bread (GFO)(DFO) £9.50

Smoked mackerel & red pesto pate, toasted Pugliese bread (GFO) £12.95

HOMEMADE PASTA

Mafalde, mushrooms, smoked pancetta, white wine, cream, parmesan (GFO) add burrata + £4.95 £15.95

Cannelloni stuffed with homemade basil pesto, goats cheese & sun dried tomatoes, baked with melted mozzarella & parmesan (V) add burrata + £4.95 £15.95

Mafalde, 4 hour braised beef shin ragu, parmesan (GFO) (DFO) add burrata + £4.95 £16.95

Paccheri, home made spicy nduja sausage, spinach, white wine, cream, parmesan (GFO) add burrata + £4.95 £16.95

Bigoli with fresh Cornish crab, white wine, parsley, dried chilli, pangrattato (GFO) (DFO) £21.95

Pranzo lasagne, slow cooked ragù, mozzarella, parmesan, add burrata + £4.95 £15.95

Seafood bigoli, mussels, tiger prawns, anchovies, calamari, garlic, white wine, cherry tomatoes, pangrattato (GFO) (DFO) £19.95

Bigoli with smoked pancetta, onions, garlic, Calabrese dried chilli, tomato, parmesan (GFO) (DF) add burrata + £4.95 £15.95

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

Wild mushroom & ricotta ravioli, truffle butter, crispy sage, garlic, pangrattato, parmesan (V) add burrata + £4.95 £17.95

Paccheri, tomato & basil, mascarpone, parmesan (V) (GFO) add burrata + £4.95 £14.50

SIDES

House Caesar Salad, radicchio, baby gem, Caesar dressing, pangrattato, parmesan (GFO) £5.50

Pranzo Garlic Bread with mozzarella (V) (GFO) £4.75

Rocket salad, balsamic, parmesan (V) £4.50

Deep fried polenta chips, truffle mayo (V) £4.75

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