

# PRANZO

## ITALIAN

### APERITIVO

Negroni  
£11

Aperol Spritz  
£11

Pranzo Birra, 5.2%  
Italian Pale Ale  
£4.75

Homemade focaccia with  
cavolo nero & anchovy  
butter  
£4.75

Marinated Sicilian  
Olives  
£4.95

### STARTERS

Pranzo garlic bread topped with mozzarella & parmesan (V) (GFO) £7.95

Seared king scallops with garlic, lemon & cream sauce, samphire, guanciale crackling, pangrattato (GFO) £15.95

Sautéed king prawns with garlic chilli butter on toasted Pugliese bread (GFO) (DFO) £11.50

Bruschetta, mushrooms, gorgonzola & homemade basil pesto (GFO) (V) (DFO) add Parma Ham + £3.95 £9.50

Deep fried calamari, king prawns & courgettes, squid ink mayonnaise (DFO) £11.50

Classic arancini stuffed with 4 hour braised beef shin ragu, peas & melting Asiago cheese £10.95

Warm Panzanella salad with Burrata, cherry tomatoes, olives, red onion & focaccia croutons, evoo, glaze (V) add Parma Ham + £3.95 £10.95

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) £10.50

Salmon tartare with beetroot, dill lemon & caper mascarpone, toasted Pugliese bread (GFO) £14.50

### HOMEMADE PASTA

Mafalde, mushrooms, smoked pancetta, white wine, cream, parmesan (GFO) add burrata + £4.95 £16.95

Lobster ravioli, lobster, cream & parsley sauce with cherry tomatoes & samphire £20.95

Fresh egg pappardelle with 4 hour braised beef shin ragu, pecorino Romano (GFO) add burrata + £4.95 £18.50

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

Pranzo lasagne, slow cooked ragù, mozzarella, parmesan, add burrata + £4.95 £16.95

Mafalde with king prawns, courgettes, garlic, cherry tomatoes, white wine & parsley butter (GFO) £18.95

Seafood bigoli, mussels, tiger prawns, anchovies, calamari, garlic, white wine, tomato, pangrattato (GFO) (DFO) £20.95

Bigoli with smoked pancetta, onions, garlic, Calabrese dried chilli, tomato, parmesan (GFO) (DF) 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 £16.95

Wild mushroom & ricotta ravioli, garlic, mushroom, spinach, truffle cream sauce, pangrattato, parmesan (V) add burrata + £4.95 £18.95

Paccheri, tomato & basil, mascarpone, parmesan (V) (GFO) add burrata + £4.95 £14.95

### SIDES

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

Pranzo Garlic Bread with mozzarella (V) (GFO) £4.95

Rocket salad, balsamic, parmesan (V) £4.95

Roast parmentier potatoes in garlic butter (V) (GF) £4.95

Sauteed Mediterranean vegetables with garlic & basil (V) (GF) £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 | DFO - Dairy Free Option