

PRANZO

ITALIAN

LIGHT LUNCH MENU

MONDAY - FRIDAY 12PM - 2:30PM

2 COURSES £18.95

3 COURSES £23.95

EXCLUDES BANK HOLIDAYS AND FESTIVE PERIOD

STARTERS

Bruschetta, homemade toasted Pugliese bread topped with warm aubergine & black olive caponata, garlic & basil (VE) (GFO)

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

Bruschetta, spicy fennel sausage & melted asiago cheese, honey (GFO)

MAIN COURSES

Mafalde with garlic, confit cherry tomatoes, spinach, white wine & cream, parmesan (GFO)

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Paccheri alla Contadina - spicy Calabrese salami, red onions, garlic, oregano, tomato sauce, parmesan (GFO)

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Mafalde with smoked salmon, vodka, peas, cream, pangrattato (GFO)

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Pan fried sea bass with garlic roasted parmentier potatoes, mediterranean salsa (GF)
+ £3 supplement

SIDES

House Caesar Salad,
radicchio, baby gem,
Caesar dressing,
pangrattato,
parmesan + £4.00

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

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

Pranzo house salad,
cherry tomatoes, red
onion, peppers, Italian
dressing (V) (GF)
£4.75

Rocket leaves, cherry
tomatoes, balsamic,
parmesan, extra
virgin olive oil (V)
(GF) + £4.95

DESSERTS

Tiramisu - Savoiardi biscuits soaked in borghetti & espresso, topped with sweet mascarpone & cocoa

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Hot chocolate chip panettone bread & butter pudding topped with vanilla ice cream & cinnamon sugar

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Warm chocolate & Nutella brownie topped with vanilla ice cream (N) (GF)

Please inform us of any food allergies before ordering

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