

PRANZO

ITALIAN

APERITIVO

Negroni
£11

Aperol Spritz
£11

Pranzo Birra, 5.2%
Italian Pale Ale
£4.75

Homemade focaccia with
guanciale crackling butter
(GFO)
£4.75

Marinated Sicilian
Olives (GF)
£4.95

STARTERS

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

Pan fried cod cheeks with garlic, samphire & cream sauce, guanciale crackling, crispy leeks (GF) £11.95

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

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

Bruschetta with warm nduja, mascarpone, rocket leaves, honey (GFO) (DFO) £8.95

Lobster & king prawn arancino with lemon & chive butter, lobster sauce £11.95

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

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

HOMEMADE PASTA

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

Handmade lobster ravioli, in a rich creamy lobster, samphire & parsley sauce £20.95

Mafalde with 4 hour braised beef shin ragu topped with aged Pecorino (GFO) add burrata + £4.95 £17.95

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

Pranzo lasagne with 4 hour ragù, topped with mozzarella & parmesan, add burrata + £4.95 £16.95

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

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

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

Cannelloni filled with basil pesto, goats cheese & sun dried tomatoes, topped with mozzarella & parmesan (V) add burrata + £4.95 £16.95

Wild mushroom ravioli with truffle butter, crispy sage, garlic, pangrattato, aged Pecorino (V) add burrata + £4.95 £18.95

Paccheri with Nonna's slow cooked tomato & basil sauce, parmesan (V) (GFO) add burrata + £4.95 £14.50

SIDES

Rocket salad, balsamic glaze, cherry tomatoes, parmesan (V) (GF) £4.95

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

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

Tenderstem broccoli with toasted garlic, & chilli, topped with pecorino & flaked almonds (GF) (V) £5.50

Skin on fries topped with parmesan & truffle mayo (V) (GF) £4.95

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

PRANZO

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DESSERTS

Pistachio cheesecake, amaretto biscuit base, crushed pistachios, white chocolate shard (N)

£10.95

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

£9.50

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Hot Italian sticky toffee fig pudding topped with clotted cream ice cream & caramel sauce

£8.95

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Yorkshire rhubarb frangipane, Italian meringue, toasted almonds

£8.95

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

£8.95

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Affogato - vanilla ice cream topped with hot espresso & frangelico hazelnut liquor (N) (GF)

£12.95

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AFTER DINNER DRINKS

COCKTAILS

Mulled Negroni Sbagliato - Mulled Vermouth, Campari, cranberry, Prosecco £11

After Eight Espresso Martini - Coffee liqueur, mint Fernet Branca, Mozart chocolate, Espresso £13

Amaretto sour - Saliza Amaretto, lemon, sugar syrup, foaming agent £9.50

DIGESTIVO

Vin Santo - Italian dessert wine with aromas & flavours of dried fig, nuts, sultana & orange peel £9.95

Limoncello Di Capri - £4.50

Grappa Invecchiata - £4.50

Strega Alberti - £5.95

Saliza Amaretto - £4.95

Vecchia Romagna Brandy - £5.95

LIQUEUR COFFEES

Grappa £8.50

Saliza Amaretto £8.95

Strega £9.50

Vecchia Romagna Brandy £9.50

Cointreau Hot Chocolate £7.50

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