

PRANZO

ITALIAN

LUNCH MENU

MONDAY - FRIDAY 12PM - 4:30PM

2 COURSES £18.95

3 COURSES £23.95

EXCLUDES BANK HOLIDAYS AND FESTIVE PERIOD

STARTERS

Heritage beetroot & goats cheese salad with frisée & sun dried tomatoes (V) (GF)

~

Ham hock, chicken & leek terrine, apple & sage butter, toasted Pugliese bread (GFO)

Bruschetta topped with white anchovies, shaved fennel, chilli & lemon (GFO)

MAIN COURSES

Mafalde with courgette, asparagus & pea pesto, parmesan (V) (GFO)
add goats cheese + £2

~

Bigoli with anchovies, garlic, chilli, broccolini, pangrattato (GFO)

~

Gnocchi with Nonna's 4 hour ragu, parmesan (GFO)

~

Pan fried seabass, chive rosti, rainbow chard, horseradish & beetroot pesto (GF)
+ £3 supplement

~

Pan fried chicken & smoked pancetta Caesar salad, aged Pecorino, anchovies, pangrattato (GFO)
+ £3 supplement

~

Flat iron steak Tagliata - pan fried 8oz flat iron steak on rocket leaves topped with aged Pecorino shavings & cherry tomatoes, served with skin on fries
+ £5 supplement

SIDES

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

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

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

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

Asparagus,
lemon oil, aged
Pecorino (GF) (V)
£5.50

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

~

Lemon & lime posset (GF)

~

Affogato - vanilla ice cream topped with hot espresso (GF)

Please inform us of any food allergies before ordering

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