

# PRANZO

ITALIAN

## EVENING SET MENU

MONDAY - THURSDAY FROM 4PM

2 COURSES £19.95

3 COURSES £24.95

EXCLUDES BANK HOLIDAYS AND FESTIVE PERIOD

### STARTERS

Bruschetta topped with mushrooms, basil pesto & warm Gorgonzola (VE) (VEO) (GFO)

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Deep fried calamari, king prawns & courgettes, lemon & caper mayo (GF) (DF)

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Arancino - deep fried risotto ball filled with roast ham hock, peas & fontina cheese, tomato & basil sauce

### MAIN COURSES

Pranzo lasagne with 4 hour ragu, topped with mozzarella & parmesan

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Mafalde with mussels, nduja, garlic, cherry tomatoes, cream, pangrattato (GFO)

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Wild mushroom ravioli with mushrooms & truffle butter, aged Pecorino, pangrattato (V)

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Paccheri with slow roasted aubergine ragu, basil, parmesan (VE) GF)

### SIDES

ALL £4

House Caesar  
Salad, radicchio,  
baby gem, Caesar  
dressing,  
pangrattato,  
parmesan

Pranzo Garlic  
Bread  
with mozzarella  
(V) (GFO)

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

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

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

Rocket salad,  
cherry tomatoes,  
balsamic,  
parmesan, extra  
virgin olive oil (V)  
(GF)

### DESSERTS

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

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

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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