

# PRANZO

ITALIAN

## APERITIVO

Hugo Spritz £11	Aperol Spritz £11	Limoncello Spritz £11	Pranzo Birra Italian Pale Ale 5.0% £4.95	Pranzo Alcohol Free Lager 0.5% £4.75	Pranzo Lager 4.2% £4.75	Focaccia with confit garlic & herb butter (GFO) £4.95	Cerignola olives from Puglia (GF) £5.50
--------------------	----------------------	--------------------------	---	---	----------------------------	--	--

## STARTERS

Pranzo garlic bread topped with mozzarella & parmesan (V) (GFO) £8.50	Bruschetta with warm nduja, mascarpone, rocket leaves, honey (GFO) (DFO) £9.50
Sautéed king prawns with garlic chilli butter on toasted Pugliese bread (GFO) (DFO) £11.95	Pan fried chicken livers, garlic, sage butter, Marsala wine, crushed walnuts on toasted Pugliese bread (GFO)(DFO) £10.95
Bruschetta topped with mushrooms, basil pesto & warm gorgonzola (GFO) (V) (DFO) add Parma Ham + £2.95 £9.50	Deep fried calamari, king prawns & courgettes, lemon & caper mayonnaise, (GF) (DFO) £11.95

## HOMEMADE PASTA

(Our pasta is served al dente, please tell us if you would like it cooked for longer)

Mafalde with mushrooms, smoked pancetta, white wine, cream & parmesan (GFO) add burrata + £4.95 £16.95	Seafood bigoli with mussels, tiger prawns, anchovies, calamari, garlic, white wine, cherry tomatoes, pangrattato (GFO) (DFO) £21.95
Handmade lobster ravioli, in a rich lobster cream & parsley sauce £21.95	Paccheri with slow roasted aubergine ragu, crispy basil (VE) add burrata + £4.95 £17.95
Mafalde with 4 hour braised beef shin ragù topped with aged Pecorino (GFO) add burrata + £4.95 £18.95	Cannelloni filled with basil pesto, goats cheese & sun dried tomatoes, topped with melted Provolone & parmesan (V) add burrata + £4.95 £17.50
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 Provolone & parmesan (GFO) add burrata + £4.95 £17.95

## SIDES

Rocket salad, balsamic glaze, cherry tomatoes, parmesan (V) (GF) £5.50	House Caesar Salad, radicchio, baby gem, Caesar dressing, pangrattato, parmesan (GFO) £5.50	Pranzo Garlic Bread with mozzarella & parmesan (V) (GFO) £5.50	Sauteed tenderstem broccoli with garlic & chilli (GF) (V) £5.50	Skin on fries topped with parmesan & nduja mayo £5.50	Skin on fries topped with parmesan & truffle mayo (V) £5.50
---	--	---	--	--	--

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

## AFTER DINNER DRINKS

### COCKTAILS

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

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

Pistachio Martini - Averna Amaro, Pistachio liqueur, honey, cream £12

Irish/Liqueur Coffee £9.50

### PRANZO-CELLOS

Classic Limoncello Di Capri - £4.00

Cream of Limoncello - £4.00

Pistachio - £4.00

Melon - £4.00

### DIGESTIVO

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

Saliza Amaretto (N) - £4.95

Strega - £5.95

Vecchia Romagna Brandy - £5.95

## DESSERTS

Hot chocolate chip panettone bread & butter pudding topped with vanilla ice cream & cinnamon sugar  
£7.95

Pistachio cheesecake, amaretti biscuit base, crushed pistachios, white chocolate shard (N)  
£9.95

~

Pranzo Tiramisu - Savoiardi biscuits soaked in espresso & borghetti, topped with sweet mascarpone &  
cocoa  
£7.95

~

Hot Italian sticky toffee pudding topped with clotted cream ice cream & caramel sauce  
£7.95

~

Lemon tart with blood orange sorbet  
£7.95

Warm chocolate & Nutella brownie topped with pistachio ice cream (N) (GF)  
£7.95

~

Affogato - vanilla ice cream topped with hot espresso & frangelico hazelnut liquor (N) (GF)  
£11.95

Please inform us of any food allergies before ordering

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