

# PRANZO

ITALIAN

## APERITIVO

Hugo Spritz £11	Aperol Spritz £11	Limoncello Spritz £11	Pranzo Birra Italian Pale Ale 5.0% £4.95	Pranzo Lager Alcohol free 0.5% £4.75	Pranzo Lager 4.2% £4.75	Homemade focaccia with confit garlic & herb butter (V) (GFO) £4.95	Cerignola olives from Puglia (V) (GF) £5.50
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## STARTERS

Pranzo garlic bread topped with mozzarella & parmesan (V) (GFO) £8.50	Classic tomato & basil bruschetta on Pugliese toast, vine tomatoes, garlic, basil, extra virgin, glaze (GFO) (VE) £8.95
Pan fried king scallops with samphire cream, guanciale crackling, crispy leeks, truffle oil (GF) £16.95	Fried polenta topped with wild mushroom ragu & aged Pecorino (V) (GF) £8.95
Sautéed king prawns with confit garlic & herb butter on toasted Pugliese bread (GFO) (DFO) £12.50	Pan fried chicken livers, garlic, sage butter, Marsala wine, crushed walnuts on toasted Pugliese bread (GFO)(DFO) £10.50
Arancino - deep fried giant risotto ball filled with spicy fennel sausage & provolone, nduja cream sauce, topped with rocket & honey add Parma ham + £2.95 £10.95	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, cream & parmesan (GFO) add burrata + £4.95 £16.95	Paccheri with smoked pancetta, onions, garlic, Calabrese dried chilli, oregano, tomato, parmesan (GFO) (DF) add burrata + £4.95 £16.95
Handmade lobster ravioli, in a rich lobster cream & parsley sauce £20.95	Seafood bigoli with mussels, tiger prawns, anchovies, calamari, garlic, white wine, cherry tomatoes, pangrattato (GFO) (DFO) £21.95
Mafalde with 4 hour braised beef shin ragù topped with aged Pecorino (GFO) add burrata + £4.95 £18.95	Paccheri with slow roasted aubergine ragu, crispy basil (Ve) (GFO) add burrata + £4.95 £17.95
Paccheri with home made spicy nduja & fennel sausage, spinach, cream & parmesan (GFO) add burrata + £4.95 £16.95	Handmade wild mushroom ravioli tossed with truffle butter, mushrooms, pangrattato, aged Pecorino (V) add burrata + £4.95 £19.50
Pranzo lasagne with 4 hour ragù, melted Provolone & parmesan (GFO) add burrata + £4.95 £17.95	Cannelloni filled with basil pesto, goats cheese & sun dried tomatoes, melted Provolone & parmesan (V) add burrata + £4.95 £17.50
Mafalde with fresh mussels, garlic, dried chilli, tomato, parsley, pangrattato (GFO) £17.95	

## 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 & parmesan (V) (GFO) £4.95	Courgette fries (V) £5.50	Pan fried tenderstem broccoli with garlic & chilli (GF) (V) £5.50	Skin on fries topped with parmesan & nduja ketchup £4.95	Skin on fries topped with parmesan & truffle mayo (V) £4.95
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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