

PRANZO

ITALIAN

APERITIVO

Aperol Spritz
£9.50

Brooklyn Godfather
£12

Henry Martini Fizz
£8.00

Marinated olives
£4.00

STARTERS

Pranzo garlic bread topped with mozzarella & parmesan (V) (GFO) £6.95

Seared king scallops with garlic, lemon & cream sauce, Parma ham crisp, pangrattato (GFO) £15.50

Sautéed king prawns in garlic chilli butter, toasted focaccia (GFO) £9.50

Bruschetta, mushrooms, gorgonzola & homemade basil pesto (GFO) (V) £8.95

Roasted red pepper and Chorizo Arancini with a goats cheese centre, served on homemade basil pesto £11.95

Deep fried calamari, Citrus Mayo £8.95

Steamed mussels with garlic, white wine, nduja, cream, parsley with toasted focaccia (GFO) £8.95

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

HOMEMADE PASTA & RAVIOLI

Mafalde, mushrooms, smoked pancetta, white wine, cream, parmesan (GFO) add burrata + £4.50 £14.95

Lobster ravioli, lobster, cream & parsley sauce £17.95

Paccheri, king prawns, garlic, white wine, cherry tomatoes (GFO) £15.95

Paccheri, nduja, home made spicy sausage, spinach, white wine, cream, parmesan (GFO) add burrata + £4.50 £15.95

Paccheri, tomato & basil, mascarpone, parmesan (V) (GFO) add burrata + £4.50 £13.95

Seafood bigoli, mussels, king prawns, calamari, garlic, white wine, cherry tomatoes, pangrattato (GFO) £17.95

Bigoli with smoked pancetta, onions, garlic, Calabrese dried chilli, tomato, parmesan (GFO) add burrata + £4.50 £14.95

Paccheri, homemade basil pesto, sun dried tomatoes, pangrattato, goats cheese, parmesan (V) (GFO) add burrata + £4.50 £14.50

Mafalde, 4 hour braised beef shin ragu, parmesan (GFO) add burrata + £4.50 £15.95

Mafalde, truffle, mushrooms, white wine, cream, parmesan (V) (GFO) add burrata + £4.50 £15.95

SIDES

House Caesar Salad, radicchio, baby gem, Caesar dressing, pangrattato, parmesan, £5.00

Garlic roast potatoes (GFO) £4.50

Pranzo Garlic Bread (V) (GFO) £4.50

Rocket salad, balsamic, parmesan (V) £4.00

Deep fried polenta chips, truffle mayo (V) £4.50

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

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CHILDREN'S FESTIVE MENU 3 COURSES £19

STARTERS

Toasted focaccia with butter (V)

Garlic bread with melted mozzarella & parmesan (V) (GFO)

Pizza garlic bread with melted mozzarella, tomato & parmesan (V) (GFO)

HOMEMADE PASTA

Paccheri with butter & parmesan (V) (GFO)

Paccheri with tomato & basil (V) (GFO)

Mafalde with smoked pancetta, cream & parmesan (GFO)

Bigoli with slow cooked meatballs in tomato sauce (GFO)

Mafalde with smoked salmon, peas & cream + £2 supplement (GFO)

DESSERTS

Ice cream (Chocolate, Vanilla)

Warm Nutella brownie with vanilla ice cream (GFO)

Warm bread & butter pudding with vanilla ice cream

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