

PRANZO

ITALIAN

APERITIVO

Aperol Spritz
£8.50

Tom Collins
£9.50

Marinated olives
£4.00

Negroni
£8.00

Rhubarb gin fizz
£9.50

STARTERS

Pranzo garlic bread with mozzarella (V) (GFO) £6.95

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

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

Burrata, Parma ham, rocket, truffle (GF) £10.95

Steamed fresh mussels, pancetta, white
wine, garlic, cream, toasted focaccia (GFO) £9.95

Burrata Caprese salad, beef tomatoes,
rocket & homemade basil pesto, extra virgin
(GF) (V) £9.95

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

HOMEMADE PASTA & RAVIOLI

Mafalde, homemade basil pesto, goats
cheese, toasted pine nuts (V) (GFO) add
burrata + £4.50 £14.50

Pranzo lasagne, slow cooked ragù,
mozzarella, parmesan, add burrata +
£4.50 £14.95

Lobster and King Prawn ravioli, lobster,
cream & parsley sauce £17.95

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

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

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

Spicy sausage & spinach Cannelloni,
mozzarella, parmesan, add burrata + £4.50 £14.95

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

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

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

SIDES

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

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

Toasted focaccia (V)
£4.00

Garlic roasted
potatoes (GF) (V) £4.50

Rocket salad,
balsamic, parmesan,
extra virgin olive oil
(GF) (VE) £4.00

Please inform us of any food allergies before ordering.

Please note there is a **£1.50 surcharge** per person for Gluten Free Dishes.

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

PRANZO

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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

Mafalde with tomato & basil (V) (GFO)

Mafalde with smoked pancetta, cream & parmesan (GFO)

Bigoli with slow cooked meatballs in tomato sauce (GFO)

Lasagne baked with slow cooked ragu baked with mozzarella & parmesan

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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