

● **festive lunch menu** ●

{TWO COURSE £13.95}

PRIMI

BRUSCHETTA (ve)

Garlic sauteed field & porcini mushrooms on toasted ciabatta

CALAMARI

Crispy fried squid, smoked garlic mayo & lemon

ZUPPA (ve)

Homemade roasted vine tomato & basil soup & toasted bread

FOCACCIA (ve)

Sea salt & rosemary hand stretched stone baked flat bread

PATE

*Homemade chicken liver parfait, balsamic red onion marmalade,
baby cornichons & toasted bread*

SECONDI

FUSILLI POLLO

Chicken, broccoli, cream & parmesan

SPAGHETTI ALLA CARBONARA

Crispy pancetta, creamy egg & parmesan with black pepper

ORECCHIETTE (n) (ve)

*Puglian pasta, friarielli, fresh broccoli, chilli & garlic,
toasted pine nuts & herb pangrattato*

TAGLIATELLE ALLA BOLOGNESE

Our slow cooked pork & beef ragu

RISOTTO PROCINI & FUNGHI (ve) (gf)

Field mushrooms & porcini risotto, vegan parmesan & white truffle oil

GNOCCHETTI SALSICCIA

Sardinian pasta, spicy sausage & tomato ragu

POLO CESARE

Chargrilled chicken cesar salad

PIZZA MARGHERITA

Classic tomato & fior di latte mozzarella

PIZZA VEGETARIANA (v)

*Red onions, field mushrooms, olives, spring onions, peppers,
tomato, vegan mozzarella & aged balsamic*

PIZZA DIAVOLA

Calabrian spicy nduja & salami, tomato & fior di latte mozzarella

PIZZA POLLO & FUNGHI

*Chargrilled chicken, field mushrooms, fresh rosemary,
tomato & fior di latte mozzarella*