

# LUNCH MENU

1 COURSE - INDIVIDUALLY PRICED OR 2 COURSE £15.95

## BREADS AND OLIVES

<b>HOMEMADE ITALIAN BREAD</b> <span>V</span>	£4.00	<b>GARLIC BREAD WITH MOZZARELLA CHEESE</b> <span>V</span>	£4.50
<b>MIXED MARINATED OLIVES</b> <span>V</span>	£4.00	<b>FOCACCIA GENOVESE, STRACCHINO AND ANCHOVIES</b>	£4.50
<b>FOCACCIA ROSMARINO</b> <span>V</span> <span>VE</span>	£4.95		

## STARTERS

<b>ZUPPA DEL GIORNO</b> <span>V</span>	£5.95
Soup of the day (ask our waiter) served with rustic bread	
<b>MUSSELS</b> Fresh mussels in a lime, chive and white wine sauce served with toasted bread	£7.95
<b>BRUSCHETTA AL POMODORO</b> <span>V</span>	£5.95
Toasted rustic italian bread topped with vine tomatoes, garlic, basil and extra virgin olive oil	
<b>ROOT VEGETABLE SALAD</b> <span>GF</span> <span>VE</span>	£7.50
Salt baked red and golden beetroot, charred celeriac, chickpea chips, beetroot jelly, tomato and olive oil emulsion	
<b>HAGGIS</b> Haggis coated in breadcrumbs served with celeriac puree and wholegrain mustard sauce	£7.50
<b>HOMEMADE FISH CAKE</b>	£7.95
with lime mayo, smoked paprika and fried leeks	
<b>LIVER PARFAIT</b>	£7.50
Chicken liver parfait served with glazed shallots, pear chutney, green leaves and toasted bread	
<b>HONEY GLAZED CHICKEN WINGS</b>	£7.50
with homemade barbecue sauce	
<b>PEAR AND GORGONZOLA</b>	£7.50
Preserved pears, gorgonzola foam, rocket salad, walnuts and honey	

## MAINS

<b>CANNELLONI</b> Large tube pasta parcels filled with beef and ricotta, topped with béchamel and tomato sauce	£10.95
<b>PENNE SALSICCIA E PORRI</b>	£11.95
Penne with italian sausage, cherry tomatoes and leeks in a light tomato sauce	
<b>TAGLIATELLE AI FUNGHI</b> <span>V</span>	£11.95
Flat ribbon pasta with fontina, mushrooms and cream sauce	
<b>TROFIE AL PESTO</b> <span>V</span>	£11.95
Short pasta with basil pesto, green beans and potatoes	
<b>POLLO ALLA DIAVOLA</b>	£13.95
Grilled chicken supreme breast with lemon chilli and garlic, with parsnip puree, spinach and gremolata dressing	
<b>SEABREAM</b>	£13.95
Fillet of sea bream au gratin, with cauliflower and beetroot puree, rosemary potatoes and garlic and lemon sauce	
<b>BRAISED PORK</b>	£13.95
Slow cooked pork neck served with mash potatoes and sautéed red peppers	
<b>RIB EYE STEAK</b> (£4 SUPPLEMENT WITH 2 COURSE MENU)	£16.95
Grilled 6oz Rib eye steak served with french fries and peppercorn sauce	

### TOPPINGS

PEPPERONI, HAM, SPANATA, PARMA HAM, NDUJA, ANCHOVIES, PEPPERS, MUSHROOM, ONION, BLACK OLIVES, ARTICHOKE, ROCKET, CAPERS, CHERRY TOMATOES, GRILLED COURGETTES, PARMESAN SHAVINGS, GORGONZOLA.

**PIZZA MARGHERITA** V £10.95

Finest italian tomato, mozzarella and basil (PLUS ANY 1 TOPPING)

ADDITIONAL TOPPINGS £1

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE

## SIDES AND SALADS

<b>ROSEMARY AND GARLIC POTATO SLICES</b>	£4.00	<b>STRACCHINO SALAD</b>	£4.00/£7.00
<b>ROASTED FALL VEGETABLES</b>	£4.00	Lamb's lettuce, celery, orange segments, stracchino cheese, toasted sunflower seeds and orange vinaigrette	
<b>RUSTIC CHUNKY FRIES</b>	£4.00	<b>MIXED GREEN SALAD</b>	£4.00/£7.00
<b>BUTTER SAUTEED SPINACH</b>	£4.00	with fennel, olives, cherry tomatoes, onion, carrots and homemade balsamic dressing	
<b>POTATO FLAN</b>	£4.00	<b>ROCKET, PARMESAN AND CHERRY TOMATOES</b>	£4.00/£7.00
Filled with pancetta and fontina cheese			