

LUNCH & EARLY EVENING MENU

2 COURSE £25 | 3 COURSE £30

COMPLIMENTARY




APEROL SPRITZ  
Aperol with Prosecco & soda

PROSECCO CAVIT DOC BRUT 125ml  
Veneto, Italy

PERONI NASTRO AZZURRO 5%  
(Gluten free also available)

BREAD & OLIVES

CERIGNOLA OLIVES  £5  
Marinated giant Apulian olives


GARLIC BREAD  
Fresh garlic & extra virgin olive oil  £6.75  
San Marzano tomatoes & anchovies  £8.50  
Smoked provola cheese & mozzarella  £8.50

FRESHLY BAKED ITALIAN BREADS £6.75  
Home baked focaccia with baby plum tomatoes  
& Leccino olives, ciabatta bread, grissini with pecorino,  
pane carasau, served with a creamy pesto dip 

BRUSCHETTA & ANTIPASTI

KING PRAWN BRUSCHETTA  
Sautéed king prawns with garlic, butter, lemon  
& chilli mayonnaise on toasted ciabatta

CALAMARI FRITTI  
Crispy fried squid with courgette, red pepper,  
garlic mayonnaise & lemon

ARANCINE AL RAGÙ  
Crispy fried risotto balls filled with a slow cooked  
beef ragù, mozzarella & basil, served with a roast  
red pepper & tomato sauce 


PARMA HAM BRUSCHETTA  
Spicy 'nduja with honey & pistachio on toasted ciabatta

HERITAGE TOMATO  
BRUSCHETTA  
Fresh basil & extra virgin olive oil 

MINISTRONE  
Classic Italian vegetable soup 

SECONDI

MARINATED GRILLED CHICKEN  
Chicken escalopes marinated in garlic & rosemary,  
chargrilled & served with a creamy mushroom sauce

FETTUCCINE WITH KING PRAWNS  
Sautéed king prawns with fresh basil pesto  
& baby plum tomatoes 

GRILLED CHICKEN CAESAR SALAD  
Gem lettuce, crispy guanciale, croutons,  
pecorino Romano & Caesar dressing

TROFIE ARRABBIATA  
Thin twisted pasta from Liguria with San Marzano  
tomatoes, garlic & Calabrian chilli flakes 


RISOTTO PRIMAVERA  
Risotto mantecato with asparagus & sugar snap peas,  
caramelised garlic & extra virgin olive oil 

FETTUCCINE BOLOGNESE  
Slow cooked beef ragù with San Marzano tomatoes  
& pecorino Romano

AVAILABLE SUNDAYS

SLOW ROAST BEEF  
The finest grass fed beef rump  
with garlic & thyme

HERB ROAST  
MARINATED CHICKEN  
Lemon & rosemary

ITALIAN-STYLE PORCHETTA   
Crispy crackling with sage,  
fennel & garlic

All served with crisp golden roast potatoes, vegetables, Yorkshire pudding & roasting gravy. A £3 supplement charge will apply.

CONTORNI


ROAST NEW SEASON POTATOES £5.25  
Rosemary, garlic & olive oil  

SPINACH £5.95  
Garlic & extra virgin olive oil  

TENDERSTEM BROCCOLI £5.95  
Fresh red chilli & pangrattato  

ROCKET & PECORINO SALAD £5.75  
Extra virgin olive oil 



FRIES £5.25  
Sea salt 

TRUFFLE CHEESY FRIES £6.50  
Pecorino cheese 

DOLCI

TIRAMISÙ  
The ultimate Italian dessert

CHOCOLATE & HAZELNUT  
CHEESECAKE WITH FERRERO ROCHER  
Sour cherry compote 

GELATO  
Pistachio, chocolate, strawberry, vanilla,  
honeycomb, panna, blood orange sorbet  

ITALIAN EXPRESS

Available Monday to Friday, 12noon - 3pm

Your choice of one of the below dishes served with a tea, coffee or soft drink £15

TROFIE ARRABBIATA  
Thin twisted pasta from Liguria  
with San Marzano tomatoes, garlic  
& Calabrian chilli flakes  

GRILLED CHICKEN CAESAR SALAD  
Gem lettuce, crispy guanciale, croutons,  
pecorino Romano & Caesar dressing

FETTUCCINE BOLOGNESE  
Slow cooked beef ragù with San Marzano  
tomatoes & pecorino Romano

RISOTTO PRIMAVERA  
Risotto mantecato with asparagus  
& sugar snap peas, caramelised garlic  
& extra virgin olive oil  

GINO  
D'ACAMPO