

Lunch & Early Evening Menu

2 Course £32 | 3 Course £38

Complimentary

APEROL SPRITZ
Aperol with Prosecco & soda

PROSECCO CAVIT DOC BRUT
Veneto, Italy

PERONI NASTRO AZZURRO 5%
(Gluten Free Available)

Pane

OLIVES £5.75
Marinated giant Apulian Cerignola olives (VE)

PANE ALL'AGLIO £8.25
Garlic bread with fresh garlic & extra virgin olive oil (VE)

PANE ALL'AGLIO CON POMODORO £9.25
Garlic bread with San Marzano tomatoes & anchovies (VE)

PANE ALL'AGLIO CON FORMAGGI £9.25
Garlic bread with mozzarella & smoked provola cheese (V)

PANE DELLA CASA £6.95
Home baked focaccia with baby plum tomatoes & Leccino olives, ciabatta bread, grissini with pecorino Romano, pane carasau, served with a creamy pesto dip (V)

Antipasti

BRUSCHETTA AL POMODORO
Heritage tomato & basil on toasted ciabatta (VE)

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

BRUSCHETTA CON GAMBERONI
Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

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

MINISTRONE
Classic Italian vegetable soup (VE)

BRUSCHETTA AL PROSCIUTTO DI PARMA
Parma ham & spicy 'nduja with honey & pistachio on toasted ciabatta

Secondi

POLLO MARINATO
Chicken escalopes marinated in garlic & rosemary, chargrilled & served with a creamy mushroom sauce

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

FETTUCCINE CON GAMBERONI
Sautéed king prawns, fresh basil pesto & baby plum tomatoes (VE)

CESARE
Grilled chicken with gem lettuce, crispy guanciale, croutons, pecorino Romano & Caesar dressing

TROFIE ALL'ARRABBIATA
Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes (VE) (VE)

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

Available Sundays

HERB ROAST CHICKEN
Lemon & rosemary

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

ITALIAN-STYLE PORCHETTA (VE)
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

PATATE AL FORNO £6.75
Roasted rosemary, garlic & olive oil potatoes (VE) (VE)

SPINACI £6.75
Spinach with garlic & extra virgin olive oil (VE) (VE)

BROCCOLETTI £6.75
Sautéed tenderstem broccoli with fresh red chilli & pangrattato (VE) (VE)

PATATINE FRITTE CON TARTUFO £8.25
Potato fries with truffle pecorino (V)

INSALATA DI RUCOLA £6.25
Rocket & pecorino salad with extra virgin olive oil (V)

PATATINE FRITTE £6.25
Potato fries (V)

Dolci

TIRAMISÚ
The ultimate Italian dessert

CHEESECAKE AL CIOCCOLATO E NOCCIOLA
Chocolate & hazelnut cheesecake with Ferrero Rocher & sour cherry compote (V)

GELATO
Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet (V) (VE)

Italian Express £20

Available Monday to Friday, 12noon - 3pm
Your choice of one of the below dishes served with a tea, coffee or soft drink

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

CESARE
Grilled chicken with gem lettuce, crispy guanciale, croutons, pecorino Romano & Caesar dressing

TROFIE ALL'ARRABBIATA
Thin twisted pasta from Liguria with San Marzano tomatoes, garlic & Calabrian chilli flakes (VE) (VE)

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

LUCIANO

GINO D'ACAMPO