## **LUNCH MENU**

# AVAILABLE EVERY DAY TILL 6PM STARTERS

#### **ZUPPA DEL GIORNO**

Soup of the Day

#### **MOZZA ROCCOCO (V)**

Mozzarella cheese with sweet roasted Peppers, pickled Capers & Olives

#### **BRUSCHETTA (VG)**

Southern Italian Garlic Bread topped with Crushed Tomatoes, Olive Oil, Oregano & Basil

### **MAINS**

#### **LINGUINE AL PESTO**

Flat Spaghetti served with Sicilian Pesto made from Basil, sundried tomatoes, Roasted Peppers, Aubergine, Extra Virgin Olive Oil & Parmesan Cheese

#### **LASAGNE AL FORNO**

Our own Homemade oven baked Meat Lasagne served with a side of Garlic Bread

#### **SPAGHETTI CARBONARA**

Long pasta tossed with smoked Bacon & Egg Yolk

#### PENNE ARRABBIATA (VG)

Small tube Pasta with Garlic, Chilli & Tomato

#### **APERITIVO BURGER**

Hand pressed steak burger with Smoked Pancetta, Mozzerella cheese & BBQ sauce served with homemade Chips & Coleslaw

#### **CHICKEN CAESAR SALAD**

Chargrilled Chicken & Smoked Bacon tossed with Cos lettuce, garlic Croutons, Parmesan cheese & our own creamy dressing

#### **RAVIOLI CON SPINACI AL FORNO**

Pasta parcels filled with Ricotta cheese & Spinach, served with spicy salamis, Mushrooms, Roasted Peppers & Red onion with a light tomato sauce

#### **CARPACCIO DI PARMA**

Thin slices of Parma Ham with Rocket leaves drizzled with Lemon Olive Oil

#### **ARANCINI CON FORMAGGIO**

Breaded deep fried Risotto balls with Mozzarella & Parmesan cheese served with a lightly spiced Tomato sauce

#### **COPPA DI GAMBERETTI**

Baby Prawns bound with Marie Rose sauce with Mixed Leaves & Lemon

#### **MELANZANE AL FORNO**

Baked Aubergine with Sicilian Tomato Sauce, Mozzarella, Parmesan cheese & Basil

#### **POLLO DEL GIORNO**

Chicken of the day (Please ask your waiting staff)

#### **SCALOPPINA DI MAIALE**

Thin slices of Pork fillet with roasted Peppers, Red Onion, Mushrooms & Tomato sauce, served with Rosemary Potatoes & Vegetables

## **DESSERTS**

#### **AMARENA DI CILIEGE (V)**

Sweet black Cherries served with Vanilla Ice Cream

#### **PROFITEROLES (V)**

Choux pastry balls filled with fresh Cream & covered in White Chocolate

#### **HOME-MADE TIRAMISU (V)**

Sponge biscuits soaked in Coffee & Marsala Wine, dressed in a sweet Mascarpone cream sauce

TWO COURSES - 13.95 THREE COURSES - 16.95

