

Menu Prima Sera

SERVED MONDAY TO THURSDAY
16:00 TO 19:00

TWO COURSE MEAL ... £19

THREE COURSE MEAL ... £25

STARTER

BRUSCHETTA (V | VG)

Toasted home made bread topped with fresh cherry tomatoes, basil, and garlic-infused-extra virgin olive oil

GRILLED PRAWNS (GF)

Our signature chargrilled head-on shell-on king prawns, marinated in extra virgin olive oil, garlic, lime, and herbs, served with a garlic butter and chilli dip.

FUNGHI ALLA CREMA (V)

Sautéed mushrooms in a creamy sauce infused with the rich flavours of garlic, white wine, and Parmesan cheese

BBQ FRITTELLE

Slow-cooked BBQ-infused pulled pork and potato fritter, deep-fried until golden brown, served with crunchy apple slaw and 'Nduja mayo.

PIZZA

MARGHERITA (V)

Classic and simple - Napoli sauce, fresh basil, and Fior di Latte mozzarella.

MONA'S (N)

Green pesto-based pizza topped with Fior di Latte mozzarella, chicken, Salami Milano, and sunblush tomatoes

CALZONE

Folden pizza filled with chicken, prosciutto cotto, peperoni and Fior di latte mozzarella, served with hot Napoli sauce

PEPPERONI

Stone-baked Italian pizza dough, topped with Napoli sauce, Fior di latte mozzarella and Italian pepperoni

TOP ANY PIZZA, PASTA OR RISOTTO WITH CREAMY CALABRIAN BURRATA CHEESE - £5.5

Please let us know if you prefer Vegan Mozzarella on any Vegetarian Pizza.

PASTA

POMODORO (V | VG)

Spaghetti pasta coated in rich Napoli sauce

POLLO E FUNGHI

Rigatoni pasta coated in a rich creamy chicken and mushroom sauce with garlic, white wine, and Parmesan

CARBONARA

Classic spaghetti with crispy guanciale, egg yolk, crushed black pepper, and Pecorino Romano.

LASAGNA

Layers of egg pasta sheets, slow-cooked ragu, creamy béchamel sauce, topped with melted mozzarella.

RIGATONI PICCANTE

Rigatoni pasta with chorizo, roasted peppers, Napoli and cream pink sauce infused with a touch of brandy, and chillies for an extra kick.

RISOTTO ROSSO

Spicy 'Nduja and roasted pepper risotto, topped with creamy stracciatella cheese.