

# Menù Prima Sera

SERVED MONDAY TO THURSDAY  
17:00 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

### CROCCHIE DI MARE

Crispy smoked haddock and seafood croquettes served with homemade tartar sauce, pickled beetroot and a fresh green garnish.

### 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.

### VEGETARIANA (V)

Stone-baked Italian pizza dough, topped with Napoli sauce, mushrooms, peppers, olives and Fior di Latte mozzarella.

### CALZONE

Folden pizza filled with prosciutto cotto, mushrooms and Fior di latte mozzarella, served with warm Napoli sauce

### PEPPERONI

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

### CRUST DIPPERS - Perfect for Dipping!

GARLIC AIOLI | NDUJA MAYO | PESTO MAYO (N) | HOT HONEY - £1.5 EACH OR £4 FOR 3

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 MILANESE

Crispy breaded pork loin served with spaghetti tossed in Napoli sauce.

### POLLO E FUNGHI

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

### SPHAGETTI POLPETTE

Classic spaghetti with Napoli sauce and homemade beef-pork meatballs.

### LASAGNA

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

### VEGANO (VG | V)

Spaghetti tossed in Napoli sauce, with roasted pepper, mushrooms, zucchini, red onion and topped with herb pangratato.

### RISOTTO ROSSO (GF)

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