

LUNCH MENU

MONDAY TO FRIDAY

STARTERS

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| HOMEMADE BREAD & FOCACCIA & WITH Gaeta, Nocellara & Cerignola MIXED OLIVES Served with Puglia Extra virgin olive oil and 6 years aged balsamic | £ 4.50 |
| PIZZA GARLIC BREAD: plain, tomato or mozzarella | £ 4.25 |
| CALAMARI FRITTI: Deep fried fresh calamari served with lemon and capers mayo | £ 7.25 |
| PARMIGIANA: Baked aubergine layers with tomato sauce, mozzarella and parmesan | £ 6.95 |
| IMPEPATA DI COZZE: Steamed Scottish mussels with black pepper and lemon wedges | £ 6.95 |
| BRUSCHETTA: Traditional garlic and basil marinated chopped tomatoes on toasted bread | £ 6.50 |
| ANTIPASTO: Parma ham, spianata toscana, burrata cheese, semi dried cherry tomatoes and flat bread | £ 9.50 |

EASY LUNCH

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| TONNO E CIPOLLA: Mixed leaves, Italian tuna, red onion, potatoes, cherry tomatoes and fine beans | £ 7.25 |
| POLLO E AVOCADO: Mix leaves salad, grilled chicken breast, cherry tomatoes, balsamic and avocado | £ 7.25 |
| CAPRINO E VERDURE: Mix leaves salad, warm goat cheese, marinated grilled vegetables and basil pesto | £ 7.25 |
| OMELETTE: Ham & cheese omelette with salad & chips | £ 6.95 |
| OMELETTE: smoked salmon omelette with salad & chips | £ 6.95 |
| OMELETTE: red peppers, potato and mozzarella omelette with salad & chips | £ 6.95 |
| POLLO CIABATTA: grilled chicken, mayo, mozzarella, tomatoes and basil pesto with chips & salad | £ 6.50 |
| CRUDO CIABATTA: Parma ham, aubergines, mozzarella & tomato pesto with chips & salad | £ 6.75 |
| VEGETARIANO CIABATTA: Marinated grilled vegetables, goat cheese and basil pesto with chips & salad | £ 6.95 |

All our food is cooked on order, should you have any allergy please let us know
Optional 10% service charge on tables of 5 or more



LUNCH MENU

MAINCOURSES

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| CARBONARA: SPAGHETTI with egg yolk, pancetta, pecorino cheese and black pepper | £ 7.25 |
| RIGATONI RICOTTA: Short pasta with fried aubergine, tomato sauce, ricotta cheese & melted mozzarella | £ 8.25 |
| SCIALATIELLI: Neapolitan fresh pasta w oyster mushrooms, porcini cream, pancetta and smoked ricotta | £ 8.95 |
| RIGATONI RAGU: Tube pasta & traditional Neapolitan Slow cooked meat ragout sauce with parmesan | £ 9.75 |
| RIGATONI AMATRICIANA: Tube pasta with tomato sauce, italian pancetta, onions & pecorino cheese | £ 7.95 |
| SPAGHETTI COZZE: Long pasta with sautéed fresh calamari, mussels and cherry tomatoes | £ 10.95 |
| SALSICCIA: Pan fried house made sausage with red onion, sundried tomato and fontina served w friarielli and potato parmigiana | £ 12.95 |
| ORATA ACQUA PAZZA: Sautéed seabream fillets with mussels, cherry tomatoes, garlic and white wine | £ 13.25 |
| BISTECCA: Grilled Scottish rib eye with sweet peppers cream, roast potatoes and garlic fine beans | £ 15.95 |

Gluten free pasta is also available on request

SIDES

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| Mixed, green or tomato & red onion salad | £ 3.50 | Rocket and parmesan shavings | £ 3.95 |
| Roast Potatoes | £3.25 | Grilled marinated vegetables | £ 4.15 |
| Fine Beans | £4.25 | Potato Parmigiana | £ 3.95 |

All our salad is served with Puglia extra virgin olive oil and 6 years aged balsamic

PIZZA

(pizza dough is made daily following the Neapolitan tradition)

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| MARGHERITA: Mozzarella, tomato sauce and fresh basil | £ 7.95 |
| FOCOSA: Spicy sausages, mozzarella, tomato sauce and red chilli | £ 8.25 |
| HAMSIK: Ham, mushrooms, olives, artichokes, mozzarella and tomato sauce | £ 8.95 |
| VESUVIO: Folded pizza filled with ricotta cheese, spicy nduja, spicy salame and fior di latte mozzarella | £ 9.50 |
| MASANIELLO: Parma ham, mozzarella, rocket, cherry tomatoes and parmesan shavings | £ 9.95 |
| SNELLA: Mozzarella, tomato sauce and grilled marinated vegetables | £ 8.95 |

CHEF LIVIO TE