

C A R B O N A R A

Sunday - Friday  
12.00 - 15.00

# LUNCH MENU

Large glass of wine  
£6.50

2 COURSES

£19.50

3 COURSES

£23.95

## ANTIPASTI (STARTERS)

### Bruschetta

Toasted garlic bread with diced cherry tomatoes, shallots, olive oil and spring onions, served with mixed salad.

### Calamari

Battered squid, alongside mixed salad and garlic mayo.

### Minestrone

Tomato soup with celery, aubergines, courgettes, garlic, olive oil and seasoning, with toasted bread on the side.

### Tomato Tartare

Freshly chopped tomatoes, capers, shallots and garlic tartare with a balsamic glaze.

### Caprese Tricolori

Mozzarella di bufala, sliced vine tomatoes, and pesto Romano.

### Breaola

Cured beef carpaccio on a mixed salad with raw mushrooms, topped with finely shaved pecorino.

## PASTA (STARTER/MAIN)

All pastas can be made vegetarian or gluten free.

### Carbonara

Traditional Carbonara made with egg yolks, guanciale, pecorino romano and black pepper.

### Amatriciana

Iconic pasta from Amatrice, made with vine cherry tomatoes, olive oil, pecorino, onion, guanciale and a hint of red wine.

### Arrabiata

Spicy tomato sauce made from vine tomatoes, chilli, garlic, parsley and olive oil.

### Pesto Romano

Fresh Roman pesto with basil, pecorino, pine nuts, spinach, lemon, salt and pepper with tomatoes.

### Norma

A tomato-based Sicilian dish with aubergines, pecorino cheese, garlic and onions.

### Puttanesca

“The sloppy pasta” made with rich tomato sauce, chilli, olives, capers, anchovies, parsley and garlic.

## SECONDO (MAIN COURSE)

All of our dishes are served with spicy broccoli and a mixed leaf salad containing baby leaf, spinach and rocket, dressed with a balsamic glaze, diced cherry tomatoes, and red onions.

### Pollo ai Funghi

Chicken breast cooked in a creamy porcini mushroom sauce.

### Pollo al Limone

Chicken breast cooked in a garlic, white wine, lemon and oregano sauce.

### Pollo Cacciatora

Chicken breast cooked in a white wine sauce with olives, capers, garlic and rosemary.

### Pollo ai Peperoni

Chicken breast cooked in a roasted pepper, garlic and tomato sauce.

### Salmone alla Griglia

Grilled salmon fillet.

### Salmone al’ Limone

Grilled fillet of salmon finished in a white wine, lemon, garlic and parsley sauce.

### Branzino alla Griglia

Grilled sea bass fillet.

### Branzino al’ Limone

Grilled fillet of sea bass finished in a white wine, lemon, garlic and parsley sauce.

### Gamberoni alla Griglia

Grilled giant prawns topped with a lemon citronette.

### Salciccia Toscana

Italian pork sausage (spicy or mild option available).

### Fritturina di Pesce (£4.95 supplemento)

Sea bass, salmon, squid, and king prawn.

## DESSERT

### Tiramisu

Classic Italian tiramisu made with savoiardi biscuits, coffee, eggs, sugar, mascarpone cheese, cocoa, and a hint of baileys.

### Pannacotta

Traditional Italian dessert meaning ‘cooked cream’ topped with either a chocolate sauce or marinated strawberries.

### Torta Ricotta e Pere

Delicate ricotta and pear cake served with dark chocolate sauce and marinated strawberries.

### Torta Della Nonna

A typical Roman dessert, this vanilla and lemon custard tart is served with whipped cream and marinated strawberries.

### Torta di Mele

An apple tart, served warm, with whipped cream and marinated strawberries.

### Fragole con Panna

Sliced strawberries, marinated in lemon, orange and honey, topped with whipped cream.

PLEASE ASK A MEMBER OF STAFF FOR ALLERGEN INFORMATION