# SET LUNCH - PRANZO EXPRESS

2x COURSES @ <u>£10.95</u> / 3x COURSES @ <u>£13.95</u>

# STARTERS

### BRUSCHETTA al POMODORO Vegan

Italian Toasted Bread topped with chopped Cherry Tomatoes in Olive Oil, Garlic, Salt, Basil and Oregano

## MINESTRONE Vegan

Traditional Italian Soup with freshly-cut, mixed Vegetables

#### **BIANCHETTI FRITTI**

Deep-fried bread-crumbed Blanch-Bait, served with Caper Mayo

#### **GNOCCHI in CREMA di PESTO** Vegetarian

Flour Dumpling Pasta cooked in Basil Pesto and Cream

#### PENNE AMATRICIANA

Penne Pasta cooked in a Smoked Pancetta, Onion and Tomato Sauce, also with Olive Oil and Chili

#### **SPAGHETTI** ai GAMBERETTI

Spaghetti in a Brandy & Tomato Sauce with Prawns, a hint of Chili, Olive Oil, Garlic and Parsley

# **POLLO al LIMONE**

Chicken Breast in a Lemon Butter Sauce; served with Mixed Salad

#### SPIGOLA alla GRIGLIA

Grilled Seabass Fillet in Lemon; served with a Tomato, Red Onion and Olives Salad, dressed in Oil & Oregano

# <u>TIRAMISÚ</u>

Espresso-soaked Savoiardi Biscuits topped with a Mascarpone & White Rum Cream and Cocoa Powder

## CROSTATA di ALBICOCCHE

Shortcrust pastry with a fruity Apricot filling

# **NEAPOLITAN GELATO**

Choose 2 scoops of Neapolitan Ice Cream - (VANILLA / STRAWBERRY / CHOCOLATE )

# EXTRAS

MARINATED MIXED OLIVES ....... £1.75
ROAST POTATOES ....... £3.55
ZUCCHINI FRITTI ....... £3.55
and much, much more.....

SOME RECIPES CAN BE EDITED AND ADAPTED TO YOUR SPECIFIC DIETARY REQUIREMENT – ASK US FOR MORE INFO