

# SET LUNCH - PRANZO EXPRESS

2x COURSES @ **£10.95** / 3x COURSES @ **£13.95** – from **TUESDAY** to **FRIDAY**

## STARTERS

### BRUSCHETTA ai POMODORO *Vegan*

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

### MINISTRONE *Vegan*

Traditional Italian Soup with freshly-cut, mixed Vegetables

### BIANCHETTI FRITTI

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

## MAINS

### 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 ai 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

## DESSERTS

### TIRAMISÚ

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

### CROSTATA di FRUTTA

Shortcrust pastry with a Fruity 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