

LUNCHTIME MENU

MONDAY - FRIDAY LUNCHTIME DEAL

ONE COURSE - £6.00
TWO COURSES - £8.00
THREE COURSES - £10.00

LUNCH STARTERS

SOUP OF THE DAY

Home-made, fresh soup - made daily

CAPRESE SALAD

Tomato, mozzarella and red onions salad, with basil e.v.o oil dressing

GARLIC BREAD, MOZZARELLA & N'DUJA

Ciabatta garlic bread with mozzarella and Italian spicy sausage

PATE & GARLIC BREAD

Chicken liver pate served with red onion marmalade on garlic bread

BRUSCHETTA

Finely chopped tomato, red onion & basil - topped on a toasted Italian bread

LUNCH MAINS

TAGLIATELLE MEATBALLS

Tagliatelle pasta with minced beef & pork meat balls, served in a rich tomato sauce

PORK BELLY

Slow cooked pork belly with red wine jus, sea salted crackling, red cabbage and roasted new potatoes

VEGAN SALAD

Mixed leaves, crunchy carrots, artichokes, olives, seeds and pine-nuts dressed with e.v.o oil and balsamic vinegar

DON NICOLA PIZZA

Mozzarella, Goats cheese, dolchelatte and cherry tomatoes

RISOTTO FUNGHI

Risotto with wild mushrooms in a creamy white wine sauce

POLLO MILANESE

+ £1.50

Thinly cut chicken breast coated with breadcrumbs served with Napoli sauce roasted new potatoes and salad. Additional £1.50 if served with Pasta Arrabiata or Napoli

LUNCH DESSERTS

TIRAMISU

Three layers of sponge soaked with coffee and Amaretto, filled with Mascarpone and rich cacao powder

CHOCOLATE BROWNIE

Warm chocolate brownie served with vanilla ice cream

ORANGE PANNACOTTA

Fresh cream, vanilla, orange and cointreau

AFFOGATO

Vanilla ice cream with hot espresso coffee on top

GELATO OR SORBETTO

Two scoops of ice cream or sorbet

CHEESE & BISCUITS

+ £3.00

Selected Italian cheese and biscuits
