

LUNCH & EARLY EVENING MENU

2 COURSE £26 | 3 COURSE £31

COMPLIMENTARY

APEROL SPRITZ
Aperol with Prosecco & soda

VINO D'ACAMPO DOC BRUT 125ml
Veneto, Italy

PERONI NASTRO AZZURRO 5%
(Gluten free also available)

BREAD & OLIVES

OLIVES £5
Marinated giant Apulian
Cerignola olives (VE)

PANE ALL'AGLIO
Garlic bread
Fresh garlic & extra virgin olive oil (VE) £6.75
San Marzano tomatoes & basil (VE) £7.75
Smoked provola cheese & mozzarella (V) £8.75

PANE DELLA CASA £6.95
Home baked focaccia with baby plum tomatoes
& Leccino olives, ciabatta bread, grissini
with pecorino Romano, pane carasau,
served with a creamy pesto dip (V)

BRUSCHETTA & ANTIPASTI

BRUSCHETTA CON GAMBERONI
Sautéed king prawns with garlic, butter, lemon
& chilli mayonnaise on toasted ciabatta

BRUSCHETTA AL PROSCIUTTO DI PARMA
Parma ham & spicy 'nduja with honey & pistachio on
toasted ciabatta

CALAMARI FRITTI
Crispy fried squid with courgette, red pepper,
garlic mayonnaise & lemon

RIBOLLITA
Tuscan vegetable & bean soup
with toasted ciabatta (VE)

ARANCINE AL RAGÙ
Crispy fried risotto balls filled with a slow cooked
beef ragù, mozzarella & basil, served with a roast
red pepper & tomato sauce

BRUSCHETTA AL POMODORO
Heritage tomato & basil
on toasted ciabatta (VE)

SECONDI

TROFIE AL SALMONE AFFUMICATO
Thin twisted pasta from Liguria with smoked salmon,
asparagus, lemon & a creamy mascarpone sauce

RISOTTO AI FUNGHI
Risotto mantecato with wild mushrooms,
caramelised garlic & extra virgin olive oil (V)

FETTUCCINE ALLA BOLOGNESE
Slow cooked beef ragù with San Marzano
tomatoes & pecorino Romano

SCALOPPINE DI POLLO
Chicken escalopes marinated in garlic
& rosemary, chargrilled & served with
a creamy mushroom sauce

CAVATELLI ALLA NORMA
Slow cooked aubergine, vegetarian spicy 'nduja,
San Marzano tomatoes & fresh basil, finished
with goat's cheese (V)

INSALATA DI CAESAR
Grilled chicken with gem lettuce, crispy
guanciale, croutons, pecorino Romano
& Caesar dressing

AVAILABLE SUNDAYS

SLOW ROAST BEEF
The finest grass fed beef rump with garlic & thyme

HERB ROAST MARINATED CHICKEN
Lemon & rosemary

All served with crisp golden roast potatoes, vegetables, Yorkshire pudding & roasting gravy. A £3 supplement charge will apply.

CONTORNI

BROCCOLETTI £5.95
Grilled tenderstem broccoli with butter & pecorino (V)

INSALATA DI RUCOLA £5.75
Rocket & pecorino salad with extra virgin olive oil (V)

PATATINE FRITTE CON TARTUFO £6.75
Potato fries with truffle pecorino (V)

PATATE AL FORNO £5.50
Roasted rosemary, garlic & olive oil potatoes (VE)

SPINACI £5.95
Spinach with garlic & extra virgin olive oil (VE)

PATATINE FRITTE £5.50
Potato fries (V)

DOLCI

TIRAMISÙ
The ultimate Italian dessert (V)

**CHEESECAKE AL
CIOCCOLATO E NOCCIOLA**
Chocolate & hazelnut cheesecake with Ferrero Rocher (V)

GELATO
Pistachio, chocolate, strawberry, vanilla,
honeycomb, panna, blood orange sorbet (V)

ITALIAN EXPRESS

Available Monday to Friday, 12noon - 3pm

Your choice of one of the below dishes served with a tea, coffee or soft drink £15.75

CAVATELLI ALLA NORMA
Slow cooked aubergine, vegetarian spicy
'nduja, San Marzano tomatoes & fresh basil,
finished with goat's cheese (V)

INSALATA DI CAESAR
Grilled chicken with gem lettuce, crispy guanciale,
croutons, pecorino Romano & Caesar dressing

RISOTTO AI FUNGHI
Risotto mantecato with wild mushrooms,
caramelised garlic & extra virgin
olive oil (V)

FETTUCCINE ALLA BOLOGNESE
Slow cooked beef ragù with San Marzano
tomatoes & pecorino Romano

GINO
D'ACAMPO