

# Lunch Menu

--2 Course Lunch £13.95--

(DF dairy free-) (V~ Vegetarian) (VV ~ Vegan) (GF- Gluten freee pasta available)

## Starter

### *Caponata* (vv) (v) (df)

aubergine,celery, onions, olive & capers  
in a sweet and sour sauce, served with toasted bread

### *Bianchetti Fritti*

whitebait served with garlic dip..

### *Polpette*

homemade meatballs in a spicy tomato sauce

### *Panzerotti Napoletani* (v)

mashed potato infused with parmesan cheese croquettes,  
served on a bed of spiced tomato sauce

### *Soup of the Day* (gf) (vv)(df)

### *Mushrooms in garlic sauce* (vv)(gf)

### *Bruschetta al Pomodoro* (vv)(v)(df)

with chopped tomato, basil, garlic, olive oil

### *Palline di Pesce*

salmon & dill fish cake served with sweet chilli sauce

### *Cozze al Pomodoro* (df)(gf)

mussels in tomato, garlic & chilli

### *Calamari Fritti*

deep fried squid rings served with garlic dip

## Main Course

### *Penne con Melanzane* (vv) (v)(df)

with olive oil, aubergine, onions, tomato & basil

### *Spaghetti Olive & Capperi* (vv)(v)(df)

olive oil, peas, garlic, mushrooms, peppers & tomato

### *Penne arrabbiata* (vv)(v)(df)

with olive oil, garlic, chilli, basil & tomato

### *Penne Pollo e Piselli*

pasta tubes cooked with chicken, garlic, peas & cream

### *Spaghetti Carbonara*

cooked with bacon, black peppercorn, egg yolk & cream

### *Penne alla Sorrentina...*(v)

cooked with onions, tomato, basil & mozzarella cheese

### *Spaghetti Bolognese*

### *Penne al Salmone*

cooked with onions, smoked salmon, chives and cream

### *Sogliola con erba cipollina* (GF)

fillet of sole cooked in a lemon, chive & cream sauce

### *Chicken Breast or Pork Tenderloin*

#### *With a Choice of sauce*

Pepe Nero - black peppercorn sauce

Crema - with mushrooms and cream sauce

Pizzaiola - garlic, oregano, olive basil and tomato

Marsala - cooked with onions & marsala wine