

# Lunch Menu

RISTORANTE · BAR · TERRACE

AVAILABLE: Monday - Saturday: 12pm - 4pm (order by)

# Primi

# MOZZARELLA IN CARROZZA V

Fried mozzarella in breadcrumbs with a tomato and basil sauce

## PATÈ DI FEGATO DI POLLO

Chicken liver pate with toasted bread and jam

# **COCKTAIL DI GAMBERI**

Traditional prawn cocktail with marie rose sauce

## FUNGHI ALL'AGLIO V

Sautéed garlic mushrooms with toasted bread

# INSALATA TRE COLORI V

Tomato and mozzarella with basil oil

#### ANTIPASTINO DI TERRA

Salami, cheeses, olives and bread

#### BUCCE DI PATATE V

Potato skins with bbq sauce and garlic mayo

## SARDINE IMPANATE

Fresh butterfly sardines in breadcrumbs served with fresh lemon and tartare sauce

# Secondi

## POLLO ALLA GRIGLIA

Grilled flattened chicken breast

# SPIGOLA OR SALMONE IN PADELLA

Pan fried fillet of seabass or fillet of salmon

Served with a sauce and side of your choice:

# Sauce

Arrabbiata | Crema | Calabrese | Pizzaiola

#### Side

Fries | Steamed Rice | Mixed Salad | Green Beans

## **BISTECCA DI MANZO**

Minute steak served with fries

# INSALATA DI FORMAGGIO DI CAPRA

Spinach, pickled beetroot, cucumber and red onion salad with goat's cheese pearls in a olive oil, balsamic vinegar and parsley dressing

# PIZZA OR PASTA

Choose from our Main Menu Supplement applies for: Seafood pasta & risotto - £3 Seafood pizza, Calzones, Pizza Bianca - £2

# Dolci

#### **BLACK FOREST GATEAUX**

#### CHOCOLATE BROWNIE SUNDAE

Chunks of chocolate brownie with chocolate & candied orange ice cream and whipped cream

**TIRAMISU** 

#### ARTISAN GELATO

Choose 2 scoops of: Biscoff | Amaretto | Stracciatella Chocolate & candied orange

#### VANILLA CHEESECAKE

With mixed berries

1 COURSE **15.5** 2 COURSES **19.5** 3 COURSES **23.5** 

# Vino del Momento

SCUBLA ROSSO SCURO DOC Friuli-Venezia Giulia

Grape: Merlot, Refosco dal Peduncolo Rosso

125ML **6.75** | 175ML **10** | BTL **38** 

Intense ruby colour with aromas of warm red fruits and spices.