

# LUNCH & EARLY EVENING MENU

1 COURSE £13.50

2 COURSE £18.75

3 COURSE £23.75

MONDAY TO SATURDAY | 12NOON - 6PM

## PRIMI

**PANE ALL'AGLIO** | Hand-stretched garlic bread, tomato & fresh basil (Ve)

**MINISTRONE CLASSICO** | Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)

**FEGATINI ALLA CREMA** | Sautéed chicken livers cooked in marsala cream, grapes, pine nuts & toasted ciabatta

**BRUSCHETTA AL POMODORO** | Classic tomato & basil, toasted ciabatta (Ve)

**ARANCINE** | Crispy mushroom risotto balls, mozzarella, tomato & red pepper sauce (v)

**CALAMARI FRITTI** | Crispy fried calamari, garlic mayonnaise & lemon

## SECONDI

**PIZZA MARGHERITA** | Mozzarella, tomato & fresh basil (v)

**TROFIETTE PASTA CON POLLO** | Grilled chicken, vegetables, pecorino cream & pine nuts

**LINGUINE AI GAMBERONI** | King prawns, courgette, chilli & flat leaf Italian parsley

**PIZZA SALMONE AFFUMICATO** | Smoked salmon, mascarpone, mozzarella & rocket

**POLLO MILANESE** | Crispy fried chicken breast in breadcrumbs, Campania buffalo mozzarella, fresh basil & spaghetti pomodoro

**RAVIOLI DI ZUCCA** | Butternut squash, sage butter, pecorino cheese & walnuts (v)

**BISTECCA CON FUNGHI** | Grilled rump steak, porcini mushroom sauce, house cut chips  
(a £2.75 supplement charge will apply)

## DOLCI

**TIRAMISÚ** | Espresso coffee, Amaretto soaked sponge biscuits, mascarpone cream, cocoa powder

**CREMA CATALANA** | Catalan style crème brûlée & baked hazelnut biscotti (v)

**TORTINO AL CIOCCOLATO** | Warm chocolate fondant stuffed with chocolate truffles, vanilla ice cream (v)

**GELATO MISTO** | Selection of homemade ice creams, hazelnut biscotti (v)

**Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.**

*A discretionary service charge will be added to your bill.*



## SPECIALS

### COZZE E VONGOLE

Mussel & clam stew, tomato,  
chilli, garlic, toasted ciabatta  
£10.25

### INSALATA DI BRESAOLA E PERE

Bresaola, pear, rocket, chicory,  
toasted walnuts, pecorino cheese  
& honey dressing  
£12.50

### RISOTTO AL RADICCHIO ROSSO E SALSICCIA

Risotto with red radicchio  
& Italian sausages  
£13.00

## PESCE DEL GIORNO

### MARKET FRESH FISH OF THE DAY

*We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.*

*We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England, to ensure we get the best fish and shellfish direct from their boats.*

### BRANZINO

Wild sea bass fillet with gremolata  
£25.00

### SOLE MEUNIERE

Lemon sole, butter, lemon, parsley  
£24.75

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*Manchester January*