unch Menu

# 2 COURSES 18.50 | 3 COURSES 23.50

Starters

# FRITTATINA NAPOLETANA

Deep fried Neapolitan mac & cheese, smoked provola, Pecorino, black pepper

## PASTA FAGIOLI 🕑

Pasta & bean soup, matured Italian cheese, chilli & fried crostini

# BRUSCHETTA POMODORO 66

Vine ripened plum tomatoes, garlic, oregano & fresh basil, on toasted ciabatta

#### CALAMARI

Courgette, red pepper & garlic mayonnaise

Mains

# PIZZA MARGHERITA 🖲

San Marzano tomato, mozzarella, tomato & fresh basil

### PIZZA CAPRICCIOSA (V)

San Marzano tomato, chestnut mushrooms, mozzarella, roast ham & crispy Leccino olives

## **INSALATA CAESAR**

Chargrilled chicken, gem lettuce, pancetta, croutons, Italian cheese & Caesar dressing

#### PACCHERI ARRABBIATA 169

Short pasta tubes, tomato, garlic & chilli sauce, flat leaf parsley

#### FETTUCCINE BOLOGNESE

Slow cooked beef ragù, matured Italian cheese, garlic, tomato & flat leaf parsley

# POLPETTE PICCANTI

Beef & pork meatballs, tomato, chilli & basil sauce, with toasted sourdough

Dessert

#### TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

### TORTA ALLA NUTELLA 🕑

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnuts

PANNA COTTA Amalfi lemon cream, berry compote & amaretti biscuits

ICE CREAM 🕑

Selection of ice cream served with a mini almond wafer cone Vegan option available

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Prices are inclusive of VAT.



Arndale AW23



