

EXPRESS 'HAPPY HOUR' MENU

A selection of slightly smaller starters & desserts served with some favourite main courses
Served every lunch 11.45-2pm and 5-6.30pm Monday to Friday, 11.45-6pm Saturday
8.00 main course, 11.75 for 2 courses or 15.50 for 3 courses of fresh Ristorante food

STARTERS

ZUPPA TOSCANA (VGN, GFO) Traditional Tuscan tomato, basil & bean soup served with homemade bread and butter

BRUSCHETTA CLASSICO (VGN, GFO) Toasted garlic bread with a red onion, basil & tomato topping

EXPRESS DOUGH STICKS (V) an individual portion smothered with cheese & garlic butter, with tomato dip

BUDINO NERO Breaded black pudding, aromatic red onion marmalade & honey mustard sauce

GNOCCHI ROMANA (VGNO, GF) Pasta from Rome; Fluffy pasta baked under cream, butter & parmesan with bacon. Italian comfort food!

MAIN COURSE

We have GF, Dairy Free/Vegan or Lighter menus available as well as dairy free cheese & GF 10" bases for a small £1 surcharge.

Pizzas are 10" but also available **LEGGERA** style (smaller, lighter with dressed salad) or for £2 surcharge, XL thin Romana base

PIZZA MARGHERITA (V) Classic with Italian tomatoes, 100% mozzarella cheese & oregano (add up to 2 toppings free of charge)

RISOTTO CALABRESE (V, GF, VGNO) Creamy broccoli & garlic risotto with pesto, goats cheese & spinach. Vegan? Leave out the cheese

PIZZA DIAVOLA hot spiced pizza with bacon, cheese, jalapenos, chilli & pepperoni

PENNE VESUVIO (V) Baked in creamy tomato sauce with our basil pesto & cheese (why not add chicken, bacon or chilli extra?)

PIADINA; Stuffed, folded Italian flatbread with Garlic & cheese, served with side salad. Light, authentic and tasty. Add chips for £1.50

Choose from: **CHICKEN & CHORIZO PIADINA** (garlic, chicken, chorizo, paprika and mozzarella) or

GARLIC MUSHROOM (VGN) (garlic butter, mushrooms and dairy free cheese. Not vegan? Swap to mozzarella or add bacon)

TAGLIATELLE BASILICO (VGNO) Simple but so tasty; creamy, buttery tomato sauce with loads of basil, a few olives & parmesan.

PENNE AMATRICIANA Spicy aromatic special from Lazio with chilli, tomato & bacon (want it extra hot? We can add chilli if you like)

POLPETTE CLASSICO Our delicious handmade Cumberland Sausage meatballs tossed in tomato sauce with tagliatelle

PIZZA AL POLLO garlic butter, tomato, chicken, peppers and mozzarella

CHICKEN RISOTTO (GF) Chicken breast pieces cooked with Arborio rice, onion, peppers & mushroom in buttery, creamy sauce

SPAGHETTI BOLOGNESE Tossed in a rich Lakeland minced steak, tomato and red wine ragu

CREPELLE (V) Stuffed crepe filled with seasoned spinach, sun-dried tomatoes & creamy goats cheese baked in tomato under mozzarella

SPAGHETTI CARBONARA Tossed in a classic cream, smoked bacon, parmesan & white wine sauce

PENNE PIZZAIOLA (VGN) Full flavoured tomato, olive, garlic, red wine and caper sauce. Feel free to add chilli for an extra kick

CANNELLONI Crepe pasta tube stuffed with a tasty seasoned beef, spinach & garlic mixture, baked in creamy tomato with mozzarella

SPAGHETTO AGLIO, OLIO, PEPPERONCINO (VGN) Simple, authentic & traditional, tossed in garlic, olive oil & chilli

HOMEMADE DESSERTS

(we also have a choice of homemade Dairy Free/Vegan Ice Cream & desserts or lighter options should you require it)

A LITTLE MESSY (GF) mini Eton Mess; whipped cream, ice cream, meringue & luscious red berries.

Vegan? Try our **Berry Messy**; Vegan meringue, sorbet, dairy free cream & berry sauce

MASCARPONE & MANGO CHEESECAKE (V) with crumbly biscuits, mango coulis & cream. (add ice cream for £1)

TIRAMISU (V, GF) *THE* Classic Italian dessert; layers of sweet whipped cream cheese, sweet liqueur, coffee, cocoa and sponge

GOOEY TRIPLE CHOCOLATE BROWNIE (V, GF) served in rich hot chocolate sauce with cream (add ice cream £1)

ITALIAN CHEESE & BISCUITS an individual plate of tangy Dolcelatte blue or creamy Fontina cheese with butter & cream crackers

NOT HUNGRY? have a luxury Cafe Latte instead of dessert, flavoured with Caramel, Vanilla, Amaretto or Hazelnut

Please note; GF= non gluten friendly GFO= Gluten Free Optional* (*May incur surcharge) V= vegetarian
VGN= Vegan/dairy free VGNO*= Vegan/dairy free Optional If you have any food allergies, inform the chef