

3 COURSE 'EXPRESS HAPPY HOUR' MENU

Main course only; £10.50, add a starter or dessert £15.75 or enjoy all 3 courses for an amazing £21.00!

Served every lunchtime and early evening Monday-Friday and all day Saturday 11.45-6pm

STARTERS

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

BUDINO NERO Breadcrumbs black pudding, red onion marmalade & creamy honey mustard sauce

GOAT'S CHEESE 'AL FORNO' (V, GF) baked with sweet onion relish served on rocket, honey & balsamic

BRUSCHETTA FORZA (VGN, GFO) Topped with a full flavoured garlic, olive & sun-dried tomato spread

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

MAIN COURSE

48 hour fermented Hand stretched 10" pizza. Also available LEGGERA (smaller & lighter with dressed salad)

Most dishes here can be made XL for 3.45 extra. We have Dairy-free cheese & GF 10" pizza bases for a surcharge

PIZZA MARGHERITA (V) Classic with tomato, mozzarella cheese & oregano (with up to 2 toppings included)

RISOTTO CALABRESE (V, GF, VGNO) Cheesy broccoli & garlic risotto with pesto, goats cheese & spinach.

SPAGHETTI AGLIO, OLIO, PEPPERONCINO (VGN) Tasty garlic, olive oil & chilli pasta. Add extra bacon?*

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

PENNE VESUVIO (V) Baked in creamy tomato sauce with pesto & cheese (add chicken, bacon or chilli extra?*)

PIADINA; Filled, folded mozzarella & garlic flatbread with salad. Add a side of seasoned chips for £2.95. *Choose from:*

CHICKEN & CHORIZO PIADINA *or* MUSHROOM PIADINA (vegan, with dairy free cheese)

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

SPAGHETTI ARRABIATA (V, VGN) A hot, spicy tomato sauce. Add bacon or chicken for a small surcharge

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

CHICKEN RISOTTO (GF) Buttery, creamy risotto with chicken, onion, peppers & mushroom

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

CREPPELLE (V, GF) GF Wrap with spinach, sun-dried tomatoes & goats cheese baked in tomato & mozzarella

PENNE PIZZAIOLA (VGN) Full on tomato, olive, garlic, red wine & caper sauce. Add chilli for an extra kick?

CANNELLONI Crepe pasta stuffed with seasoned beef, spinach & garlic mix baked in tomato with mozzarella

SPAGHETTI CARBONARA A rich cream, pancetta & parmesan sauce with a touch of nutmeg & black pepper

HOMEMADE DESSERTS

(we also have a choice of homemade Dairy Free/Vegan Ice Cream & desserts 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 CHEESECAKE (V) buttery biscuit, mango coulis & whipped cream. (add ice cream for 1.50)

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

TRIPLE CHOCOLATE BROWNIE (V, GF) hot chocolate sauce & whipped cream. (add ice cream for 1.50)

ITALIAN CHEESE & BISCUITS Small plate of Dolcelatte Blue, Cheddar *or* Fontina cheese & cream crackers

V= vegetarian VGNO= Vegan/dairy free Optional VGN= Vegan/dairy free GF= Gluten Free

GFO= Gluten Free Optional (*swapping to GF or adding extras will incur a surcharge)

If you have any food allergies, you must inform the chef please, Thank you
