

## EXPRESS 'HAPPY HOUR' MENU

Happy Hour? Ours is served every day all through lunch and early evening.  
£7.50 main course, £11.25 for 2 courses or £14.50 for 3 courses of amazing fresh food  
Don't forget to ask about today's 5.95 chef special, served alongside this menu

### STARTERS

**ZUPPA TOSCANA** (VGN, NGI) cream of red pepper, tomato & basil soup with beans & rice, served with bread (not GF)

**BRUSCHETTA DI CAPRA** (V) Tangy goats cheese, red onion marmalade and a drizzle of honey

**EXPRESS DOUGH STICKS** (V) baked with cheese & garlic with a sweet tomato dip

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

**EXPRESS CHEESY BREAD** (V) Homemade garlic bread toasted with mozzarella

### MAIN COURSE

Our Happy Hour Pizza are hand crafted daily and hand rolled to 10 inches then topped with fresh, light tomato sauce & 100% mozzarella  
They're also available **LEGGERA** (smaller with salad. Lose the calories but not the flavour!) or for £2 surcharge, **XL** thin Romana base

**PIZZA MARGHERITA** (V) with 100% mozzarella cheese (add up to 2 toppings free of charge)

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

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

**CHICKEN & CHORIZO PIADINA** folded, stuffed, thin flatbread (like an Italian quesadilla) baked with mozzarella. Served with salad

**HOMEMADE BURGER** 200gs of Cumbrian beef, handmade bun, chips & tomato dip. Make it Italian with mozzarella & pepperoni for 1.50

**PATATAS MESSICANA** (NGI, VOA) seasoned potatoes topped with cumin spiced beef chilli with beans baked under cheese & bacon bits

**CREPELLE** (V) Stuffed pancake with sun dried tomatoes, spinach & goats cheese baked in tomato & cheese

**SPAGHETTI CALABRESE** (VOA) delicious dish of pasta tossed with broccoli florets, chilli, crushed anchovies, olive oil and pesto

**ROAST PEPPER RISOTTO** (VGN, NGI) red onions, sun dried tomatoes, basil, olives & spices

**PENNE VESUVIO** (V) Baked in creamy tomato sauce with our handmade nut free pesto & cheese

**FUSILLI ARRABBIATA** (V) meaning 'Angry,' this is a hot, spicy tomato sauce. (Add extra chicken or bacon for 85p)

**PENNE AMATRICIANA** Traditional spiced pasta dish from Amatrice with smoked bacon, red wine and tomato. Not too spiced

**CHICKEN RISOTTO** (NGI) creamy chicken and Italian Arborio rice with peppers, onions & mushrooms

### **SPAGHETTI BOLOGNESE or CARBONARA**

### **LASAGNE BOLOGNESE**

**CANNELLONI** (beef & spinach stuffed crepe cannelloni baked with cheese in tomato sauce)

**SPAGHETTI AGLIO, OLIO e PEPPERONCINO** (VGN) Simple traditional dish of spaghetti tossed with chilli, garlic & olive oil

#Upgrade to the following main courses for only £5 extra.

#**CUMBRIAN PORK** Tender slow cooked pork medallion, black pudding, creamy honey mustard sauce & crushed garlic potatoes

#**TAGLIATELLE AL POLLO** simple tossed egg tagliatelle with chicken breast pieces, pancetta, mushrooms, butter & rosemary

#**KING PRAWN THERMIDOR** Peeled & sautéed in onion, mushroom, brandy, mustard & cream sauce with pasta (NGI if with rice)

#**SICILIAN 'CAPONATA'** (VGN, NGI) Sicilian aubergine 'stew' with tomatoes, peppers, red onions, olives, capers and a dash of white balsamic for a delicious sweet and sour kick. We serve ours on a bed of Arborio rice

#**BARBACOA** XL thin Romana base, barbecue sauce, pulled pork, prosciutto, chorizo, smoked bacon & mozzarella. Pretty Ham-azing

### HANDMADE DESSERTS

(we also have a choice of delicious Dairy Free Ice Cream & vegan desserts should you require it)

**CHEESECAKE** Crumbly biscuit & dreamy cheesecake topped with a choice of caramel, red berries, lemon or white chocolate V

**A LITTLE MESSY** a mini Eton mess with whipped cream, crushed meringue, Ice cream and berries V, NGI

**GOOEY TRIPLE CHOCOLATE BROWNIE** in hot chocolate sauce with cream (ice cream £1 extra) V, NGI

**BLUE CHEESE & BISCUITS** an individual plate of creamy Dolcelatte Blue cheese & cream crackers

**DIGESTIVO** not hungry? end your meal the Italian way with a glass of Liqueur; choose Limoncello, Creme de Menthe or Amaro Averna  
V= vegetarian VOA= Veg option available VGN= Vegan/Dairy free NGI= Non Gluten ingredients. All weights are uncooked