

## 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