

EXPRESS 'HAPPY HOUR' MENU

A selection of slightly smaller starters & desserts served with some favourite main courses
Served every lunch 11.45-2pm and 5-6pm Monday to Friday, 11.45-6pm Saturday
9.25 main course, 13.50 for 2 courses or 17.75 for 3 courses of homemade, restaurant food

STARTERS

ZUPPA (VGN, GFO) 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

BRUSCHETTA FORZA (VGN, GFO) Full flavoured bruschetta topped with garlic, olive & tomato spread

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

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

MAIN COURSE

We also have GF, Dairy Free/Vegan menus available. Dairy free cheese 1.55 & GF 10" bases for 1.20
Pizzas are 10" but also available LEGGERA style (smaller, lighter with salad) or for £2.75 surcharge, XL thin base

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.

PIZZA DIAVOLA hot spiced pizza with 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 £1.95.

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.

PENNE AMATRICIANA Medium spiced with chilli, tomato, red wine & pancetta (like it hot? add more chilli)

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

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

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

CREPELLE (V) Crepe filled 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 AGLIO, OLIO, PEPPERONCINO (VGN) Simple & traditional, tossed in garlic, olive oil & chilli

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) with crumbly biscuits, mango coulis & cream. (add ice cream for 1.20)

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

ITALIAN CHEESE & BISCUITS Individual plate with Dolcelatte *or* Fontina cheese, butter & cream crackers

GF= Gluten Free 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