

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
9.50 main course, 14.00 for 2 courses or 18.50 for 3 courses of tasty, homemade 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
MOST PASTA & RISOTTO DISHES CAN BE MADE SMALLER IF REQUIRED OR XL FOR 2.75 IF YOU PREFER?

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 £2.50.
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) 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

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