

£15 SUMMER LUNCH MENU

PASTA | FOCACCIA OR SICILIAN SALAD + SIDE & SOFT DRINK £15

PASTA

AGLIO, OLIO-SPAGHETTI v

Extra Virgin Olive Oil | Calabrian Chilli | Garlic | Cherry Tomato | Spaghetti | Parmesan

NORMA-BUCATINI v

Bucatini Pasta In A Simple Yet Tasty Tomato, Basil & Aubergine Sauce, Topped With Ricotta Salata

PORK RAGU-PARPADELLE

Pork Shoulder & Prosciutto Ragù, With Tenderstem Broccolini & Peas, Topped With Pangrattato

PISTACCHIO BISQUE-LINGUINE +6

Spaghetti Pasta In An Argentinian Red Prawn Pistacchio Bisque With Saffron Butter, Topped With Pistacchio

NERO-CASARECCE +6

A Cuttlefish Ink Ragù With Inked Pasta Extruded In House, Finished With Green Chive Oil

PISTACCHIOSA-RIGATONI +4

Rigatoni Pasta In A Creamy Sauce With Guanciale, Wild Mushrooms & Pistachio Pesto

SAUSAGE, BROCCOLI & TARRAGON BUTTER-CASARECCE +4

Tuscan Fennel Sausage | Tenderstem Broccoli | Peas | Tarragon Butter | Pangrattato

FOCACCIA PANINI

CAMPAGNIA v

House Focaccia | Fresh Mozzarella | Tomatoes | Fresh Basil | Olive Oil | Balsamic

BRONTE

House Focaccia | Pistachio Pesto | Burrata | House Porchetta | Rocket

MEATBALL SUB

House Focaccia | Beefy Meatballs | Cherry Tomato Sauce | Provolone

SALUMI +4

House Focaccia | Prosciutto | House Porchetta | Fennel Salami | Provolone | Artichokes

STEAK TAGLIATA +4

House Focaccia | Pesto Rosso Butter | Chimichurri | Provolone | Dressed Rocket | Sundried Tomato's

SALADS

DRESSED LEAVES ve

Leafy Salad | Cherry Tomato's | Extra Virgin Olive Oil | Aged Balsamic

PEACH & BURRATA +3

Sweet Poached Peach | Dressed Rocket | Burrata | Prosciutto | Pomegranite | Aged Balsamic

FENNEL & PECORINO v

Finely Sliced Fennel | Red Chicory | Noccelara Green Olives | Parsley | Sharp Pecorino

v= Vegetarian

ve= Vegan

GF= Gluten Free

158 Newland Ave | Hull

+4
FOR
HOUSE
WINE