

PRANZO

I T A L I A N

Aperitivo

- ✦ **Pranzo spritz** cranberry, aperol, blood orange San Pellegrino, spumante £9.5
- Hugo spritz** prosecco, elderflower, soda, mint £11
- Aperol spritz** prosecco, aperol, soda, orange £11
- ✦ **Hambledon** Classic Cuvée sparkling wine £11.5 // Classic Cuvée sparkling Rosé £11.5
- Peroni Nastro Azzuro** 5% pint £6.40 // ½ pint £3.30
- ✦ **Pranzo birra** 425ml IPA 5% £4.95 // lager 4.2% £4.75 // low alcohol lager 0.5% £4.65
- Focaccia della casa** toasted focaccia, whipped sun dried tomato butter (V) (GFO) (DFO) £4.5
- Cerignola olives** from Puglia (GF) (VE) £5

Antipasti

- ✦ **Arancino** nduja & fennel sausage, provolone, honey, rocket £10.5
- Bruschetta classica** cherry tomatoes, basil, garlic, Pugliese toast, glaze (GFO) (VE) £7.5 // add Parma ham £2.5
- ✦ **Fegatini di pollo** pan fried chicken livers, sage butter, garlic, marsala, walnuts, Pugliese toast (GFO) (DFO) £9.5
- ✦ **Fritto misto** crispy fried squid, king prawns, courgettes, lemon & caper mayonnaise (GF) (DFO) £11
- Bruschetta ai funghi** wild mushrooms, basil pesto, warm dolcelatte, rocket leaves (GFO) (V) (DFO) £8.5 // add Parma ham £2.5
- Cozze alla crema** steamed mussels, garlic, leeks, cream, focaccia (GFO) (DFO) £10
- ✦ **Gamberoni all' aglio** sautéed king prawns, confit garlic & herb butter, Pugliese toast (GFO) (DFO) £11
- Focaccia al aglio** focaccia garlic bread, mozzarella, parmesan, leaves (GFO) (V) £7.5

Homemade Pasta

- ✦ **Ragù di manzo** mafalde, 4 hour beef shin ragù, aged Pecorino (GFO) (DFO) £17.5 // add burrata £4.5
- ✦ **Ravioli al' aragosta** homemade lobster ravioli, lobster butter, cream, parsley £19.5
- Pomodoro è basilico** mafalde, 4 hour tomato & basil sauce, parmesan (V) (GFO) (VEO) £14 // add burrata £4.5
- Ravioli ai funghi** homemade wild mushroom ravioli, truffle & sage butter, aged Pecorino, pangrattato (V) £16.5 // add burrata £4.5
- Lasagne al forno** baked lasagne, 4 hour ragu, tomato, basil, melted provolone, parmesan (GFO) £16.5 // add burrata £4.5
- ✦ **Nduja è salsiccia piccante** paccheri, spicy fennel sausage, nduja, spinach, cream, parmesan (GFO) £16.5 // add burrata £4.5
- ✦ **Scoglio** bigoli, tiger prawns, squid, mussels, garlic, cherry tomatoes, parsley butter, pangrattato (GFO) (DFO) £21
- Cannelloni al forno** baked cannelloni filled with goats cheese, sun dried tomato, basil pesto, melted provolone, parmesan (V) £16 // add burrata £4.5
- Pancetta e funghi** mafalde, smoked pancetta, wild mushrooms, cream, parmesan (GFO) (DFO) £15.5 // add burrata £4.5
- Alla norma** paccheri, slow roasted aubergine ragu, crispy basil (GFO) (VE) £16.5 // add burrata £4.5

Contorni

- Patatine fritti** skin on fries (VE) (GF) £4.5 // add truffle mayo (V) (GF) £1 // add nduja mayo (GF) £1
- ✦ **Zucchini fritti** courgette fries (VE) (GF) £5.5
- Asparagi** pan fried Yorkshire asparagus, aged Pecorino (GF) £6
- Focaccia al aglio** focaccia garlic bread, mozzarella, parmesan (V) (GFO) £5
- ✦ **Cavolo** charred hispi cabbage, garlic & herb butter, crushed hazelnuts (V) £5.5
- Insalata di rucola** rocket salad, cherry tomatoes, extra virgin, parmesan, glaze (V) (GF) £4.5
- Insalata di pomodoro** beef tomato salad, red onion, Italian dressing, oregano (VE) (GE) £4.5
- Patate arrosto** roast parmentier potatoes (VE) (GF) £4.5

✦ Pranzo recommends | Full vegan menu available on request | Full gluten free menu available on request

Please inform us of any food allergies before ordering. GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | VE - Vegan | VEO - Vegan Option | DFO - Dairy Free Option

AFTER DINNER COCKTAILS

After eight espresso martini espresso, coffee liqueur, Mozart chocolate, Fernet Branca Menta £11

Amaretto sour Saliza amaretto, lemon, sugar syrup, foam £9.5

Pistachio martini Averna amaro, pistachio liqueur, honey, cream £11

LIQUEUR'S

Cello liqueur's limoncello, pistachio, hazelnut, coffee, melon, strawberry £4

Vin Santo Italian dessert wine with aromas & flavours of dried fig, nuts, sultana & orange peel £9

Saliza sweet amaretto with notes of honey & candied apricot (N) £4

Strega sweet aromatic Italian liqueur with hints of vanilla & saffron £6

Vecchia Romagna bold & elegant Italian brandy with hints of dried apricot, vanilla & honey £6

ALCOHOLIC HOT DRINKS

Liqueur hot chocolate Triple Sec/Mozart/Fernet Branca Menta/Strega/Frangelico £7.5

Irish coffee Jameson's £7.5

HOT DRINKS (ALL AVAILABLE IN DECAFF)

Espresso £2.9

Double espresso £3.2

Americano £3.2

Cappuccino £3.4

Caffe Latte £3.4

Flat White £3.4

Mocha £3.6

Hot chocolate £3.5

Tea Yorkshire / earl grey / peppermint / chamomile / lemon & ginger £3.2

DESSERTS

Cheesecake al limoncello white chocolate & limoncello cheesecake, amaretti biscuit base, blood orange sorbet (V) £9

Tiramisu savoiardi biscuits soaked in espresso & borghetti liqueur, sweet mascarpone, cocoa (V) £8
// add pistachio cream & crushed pistachio's £3

Pannacotta white chocolate panna cotta, Yorkshire rhubarb, chocolate crumb (GF) £7.5

Affogato vanilla ice cream, hot espresso, Strega liqueur, crushed amaretti biscuits (V) (GFO) £12

Profiterole gigante giant profiterole, pistachio ice cream, pistachio cream, chocolate sauce (V) £9

Brownie al cioccolato warm chocolate & nutella brownie, vanilla ice cream (N) (GF) (V) £7.5

Formaggio dolcelatte cheese, toasted walnuts, honey, Pugliese toast (V) £11 *//*

add Pecorino Romano £2.5

✦ *Pair with Cantine Pellegrino Passito Pantellaria, Sicilian dessert wine. Lusciously textured with intense aromas of apricot, honey, vanilla & candied fruit £7.95*
