

LUNCH MENU

Monday to Saturday
12 - 4 pm

SMALL PLATES

Gnocchi alla pomodori secchi gnocchi, sun dried tomatoes, garlic, cream, spinach, parmesan (GFO) (V) (VEO) £10 // *add burrata* £4.5

Pesto di basilico paccheri with homemade basil pesto, parmesan (V) (VEO) (GFO) £10 // *add burrata* £4.5

Pollo croccante crispy chicken focaccia sandwich, melted provolone, house salad, mayonnaise £11

Prosciutto crudo parma ham, mozzarella & tomato focaccia sandwich with rocket & pesto (GFO) £11

Panino caprese di melanzane melted focaccia sandwich with roasted aubergine, mozzarella, beef tomatoes, basil pesto, rocket (V) (VEO) (GFO) £11

Add salted skin on fries (VE) (GF) £4.5 // *with nduja mayo (GF) £5.5 // with truffle mayo (V) (GF) £5.5*

LARGE PLATES

Branzino pan fried seabass, roast parmentier potatoes, frisée salad with fennel, red onion, olives, sun dried tomato dressing (GF) £16

Bistecca 6oz flat iron steak, skin on fries, rocket salad (GF) £16 // *add peppercorn sauce* £3

Insalata Caesar pan fried chicken Caesar salad, smoked pancetta, parmesan, pangrattato (GFO) £15

Add salted skin on fries (VE) (GF) £4.5 // *with nduja mayo (GF) £5.5 // with truffle mayo (V) (GF) £5.5*

Takeaway available. Offer excludes Bank Holidays, key dates and the festive period.

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WELCOME TO PRANZO ITALIAN YORK

APERITIVO

Hugo Spritz £11

Pranzo Spritz £9.5

Aperol Spritz £11

Limoncello Spritz £11

Hambledon Classic Cuvée £11.5

Pranzo Italian Pale Ale 5.0% £4.95

Peroni Nastro Azzurro 5.0% £6.4

Focaccia della casa £4.5

Cerignola olives £5

ANTIPASTI

Arancino fennel sausage, nduja, 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

Bruschetta ai funghi wild mushrooms, basil pesto, warm gorgonzola, rocket leaves (GFO) (V) (DFO) £8.5 // *add Parma ham* £2.5

Fritto misto crispy fried squid, king prawns, courgettes, lemon & caper mayo (GF) (DFO) £11.5

Cozze alla crema steamed mussels, garlic, leeks, cream, focaccia (GFO) (DFO) £10

Gamberoni all' aglio e peperoncino sautéed king prawns, garlic & chilli butter, Pugliese toast (GFO) (DFO) £12

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, Nonna's slow cooked tomato & basil sauce, parmesan (V) (GFO) (VEO) £14.5 // *add burrata* £4.5

Cannelloni al forno baked cannelloni filled with goats cheese, sun dried tomatoes, basil pesto, melted provolone, parmesan (V) £16 // *add burrata* £4.5

Pancetta e funghi mafalde, smoked pancetta, wild mushrooms, cream, parmesan (GFO) (DFO) £16 // *add burrata* £4.5

Nduja è salsiccia piccante paccheri, spicy fennel sausage, nduja, spinach, cream, parmesan (GFO) £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

Scoglio bigoli, tiger prawns, squid, mussels, garlic, cherry tomatoes, parsley butter, pangrattato (GFO) (DFO) £21

Ravioli ai funghi homemade wild mushroom ravioli, truffle & sage butter, aged Pecorino, pangrattato (V) £16.5 // *add burrata* £4.5

Alla norma paccheri, slow roasted aubergine ragu, crispy basil (GFO) (VE) £16.5 // *add burrata* £4.5

SEASONAL SPECIALS

PRIMI

Insalata di formaggio di capra baked goats cheese salad, beetroot, frisée, sun dried tomato dressing, walnuts, glaze (V) (GF) £10 // *add pan fried chicken breast* £3

Crocchette di manzo braised short rib & taleggio croquettes, nduja ketchup £11

Antipasto misto selection of Italian cured meats, Parma ham, coppa, finocchiona, salsiccia, nduja, Cerignola olives, pickles, focaccia (GFO) £12 // *add gorgonzola* £2.5

Insalata di burrata fresh burrata, cherry tomatoes, anchovies, pesto oil, pangrattato (GFO) £11 // *add Parma ham* £2.5

SECONDI

Mafalde con ragu di cinghiale mafalde, 4 hour braised wild boar & red wine ragu, aged Pecorino (GFO) £22 // *add burrata* £4.5

Ravioli al granchio homemade crab ravioli, nduja butter, pangrattato £13.5 // £22

Nasello pan fried hake, parmentier potatoes, chorizo, broad beans, garlic & herb butter sauce (GF) £24

Costoletto di manzo treacle braised beef short rib, creamed mash, salsa verde (GF) £22.5

Bistecca di ribeye 10oz ribeye, garlic & herb butter, pan fried tenderstem, skin on fries (GF) £31.5

CONTORNI

Zucchini fritti courgette fries (VE) (GF) £5.5

Broccolini pan fried tenderstem, garlic & chilli (VE) (GF) £5.5

Focaccia al aglio focaccia garlic bread, mozzarella, parmesan (V) (GFO) £4.5

Cavolo charred hispi cabbage, garlic & herb butter, crushed hazelnuts (V) £5.5

Insalata Caesar baby gem, caesar dressing, pangrattato, parmesan (GFO) £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

Patatine fritti salted skin on fries (VE) (GF) £4.5 // *add truffle mayo (V) (GF) £1 // add nduja mayo (GF) £1*

Patate arrosto roast parmentier potatoes (VE) (GF) £4.5

SUNDAY ROASTS

Every Sunday
12 - 8 pm

All served with rosemary potatoes, honey roasted heritage carrots, buttered seasonal greens, roast garlic and Yorkshire pudding

Prime Yorkshire beef bone marrow gravy (GFO) £19.5

4 hour braised lamb shoulder lamb jus (GFO) £23

Roast porchetta stuffed with Italian herbs & fennel sausage (GFO) £19.5

Herb-roasted celeriac steak (V) (VEO) (GFO) £16.5

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Full vegan and gluten free menu available on request. Please inform us of any food allergies before ordering
Menu key: GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | VE - Vegan | VEO - Vegan Option | DFO - Dairy Free Option