

Lunch Menu

2 Courses for £15 3 courses for £20

Starters

Roast Garlic & Chilli Cauliflower

Red pepper puree, toasted almonds, pesto dressing (VG)(GF)(DF)(*nuts)

Caprese

Buffalo mozzarella, heritage tomatoes, fresh basil & citrus dressing (V)(GF)

Bruschetta

crisp bread, garlic, heritage tomatoes, balsamic reduction & basil oil (VG)(DF)

Pizzetta Con Aglio

7" garlic & tomato pizza bread (VG)(DF)

Soup Of The Day

Please ask server (V)(GF)

Calamari Fritti

Crispy calamari & courgette, saffron mayo

Prosciutto

Parma ham, poached pear & grilled goats cheese (£3 supplement)(GF)

Pasta Fritta

Scamorza, parmesan, tomato & basil sauce (V)

Mains

Pizza Livia 12"

San Marzano Tomato sauce, fiordilatte, peppers, olives, red onion & onion jam (Available with vegan cheese)

Pizza Doppio Pepperoni 12"

San Marzano tomato sauce, fiordilatte, salami Milano & pepperoni

Spaghetti Alla Carbonara

Pancetta, cream, egg & Parmesan

Orecchiette Al Broccoli

Roast broccoli, garlic, chilli, san Marzano tomato sauce, parmesan & crispy onions (VG)

Lasagna

Beef ragu, san Marzano tomato sauce, bechamel & parmesan

Branzino

Pan roast seabass fillet, saffron potatoes, tender stem broccoli, tomato & caper salsa (GF)(DF)(£3 supplement)

Pollo Alla Milanese

Chicken breast in bread crumbs with orecchiette pomodoro

Desserts

Chocolate Brownie

Chocolate soil, white chocolate sauce & salted caramel ice cream (Available GF & VG)(*nuts)

Panna Cotta

Strawberry & prosecco coulis (GF)

Choice of 2 scoops from our Gelateria

Please ask servers for our flavours (Vegan vanilla also available)