

ASK ITALIAN

Lunchtime Set Menu

2 COURSES FOR 9.95

Available Monday to Friday until 5pm only

STARTERS

BRUSCHETTA (V)

Toasted Pagnotta bread with marinated tomatoes, fresh basil and ricotta salata.

GARLIC BREAD / WITH MOZZARELLA (V)

MELANZANE PARMIGIANA (V)

Tender aubergine slices layered with rich tomato and béchamel sauces and mozzarella and baked until golden.

MAINS

MARGHERITA PIZZA (V)

Tomato and mozzarella with oregano.

VERDURE PIZZA (V)

Artichokes, mushrooms, roasted peppers, fontal cheese and olives dressed with rocket leaves.

NEW PENNE ARRABIATA (V)

Penne pasta in a fiery rich tomato and basil sauce. Add chicken for 1.95.

LINGUINE CARBONARA

Crispy pancetta in a rich creamy sauce with pecorino, mascarpone and riserva cheeses.

FETTUCCINE BOLOGNESE

Our hearty beef and pork ragu sauce is served with flat ribbon fettuccine, the way they eat it in Rome. If you prefer, you can choose Spaghetti, or ask about our Vegan Lentil Ragu.

SPAGHETTI AL POMODORO (V)

Santos tomatoes, garlic and fresh basil in a rich tomato sauce topped with fresh mozzarella.

DESSERT

HONEYCOMB CHEESECAKE (V)

Creamy cheesecake on a cookie base, sprinkled with crunchy honeycomb chocolate pieces. Served with a scoop of vanilla gelato.

TIRAMISU (V)

Vanilla sponge cake soaked in espresso coffee, layered with mascarpone cream.

GELATI & SORBETTI (V)

Two scoops of our speciality gelati or refreshing sorbetti. Choose from: Chocolate | Vanilla | Strawberry | Salted Caramel | Pistachio | Raspberry sorbet | Mango sorbet | Prosecco sorbet

—ASK FOR OUR—
ALLERGEN
MENU

VEGAN & NON-GLUTEN
MENUS AVAILABLE