

ASK ITALIAN

Weekend Set Menu

3 COURSES FOR 15.95

Available all day Friday, Saturday & Sunday

STARTERS

BRUSCHETTA (V)

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

BURRATA CAPRESE (V)

Creamier and more indulgent than mozzarella, burrata is served with Santos tomatoes, rocket and basil.

MUSHROOMS AL FORNO (V)

Mushrooms stuffed with mozzarella and riserva cheese, breadcrumbs, garlic and onions, baked on Italian bread, served with garlic mayonnaise.

GARLIC BREAD / WITH MOZZARELLA (V)

MAINS

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.

LASAGNE

Green egg pasta sheets with beef and pork ragu sauce, topped with a creamy béchamel sauce.

SPAGHETTI AL POMODORO (V)

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

PRIMA PIZZA CAPRINA (V)

Soft goat's cheese, rocket, Santos tomatoes and olive tapenade and mozzarella.

PRIMA SALAMI MISTI

Milano and fennel salami, pepperoni and smoked prosciutto, roasted peppers and caramelised onions.

INSALATA DI POLLO E PANCETTA

Pan-fried chicken breast and crispy pancetta, served with avocado, tomatoes, spinach, Cos lettuce and red onion with sweet mustard dressing.

DESSERT

HONEYCOMB CHEESECAKE (V)

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

GELATI & SORBETTI (V)

Two scoops of our speciality gelati or refreshing sorbetti.

TIRAMISU (V)

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

BLOOD ORANGE AND CHOCOLATE TART (V)

Zesty, dark chocolate tart with a nut and date base, served with tangy raspberry sorbet.

—ASK FOR OUR—
**ALLERGEN
MENU**

**VEGAN & NON-GLUTEN
MENUS AVAILABLE**