

# ESPRESSO LUNCH MENU

APRIL 2018

## Starters

### Zuppa del Giorno (v)

Rigalettos homemade soup of the day with freshly baked baguette

### Insalata di Formaggio (v)

Feta, apricot and walnut salad dressed with a balsamic glaze

### Pasta al Forno

Oven baked mini macaroni pasta with bacon and cheese topped with parmesan crumb

### Ciabatta di Mortadella

Stone baked garlic ciabatta topped with mortadella, tomato and mozzarella cheese

## Main Courses

### Pollo di Funghi

Chargrilled chicken fillet accompanied by a mushroom and thyme jus

### Nisello al Limone

Oven baked fillet of hake served with lemon caper butter and wilted spinach

### Pizza Rustica

Traditional wood fired pizza topped with salami, olives and red onions

### Spaghetti con Polpette

Freshly cooked spaghetti tossed with homemade meatballs bound in a Napoli sauce

### Tortellini di Ricotta (v)

Spinach and ricotta tortellini bound in a garlic pesto cream sauce

## Desserts

### Torta di Fromaggio

Homemade cheesecake of the day served with fruit coulis

### Panna Cotta di Fragola

Strawberry panna cotta served with sable biscuits

### Torta Di Cioccolato

Chocolate tart with mascarpone cream and fresh berries

### Gelato Italiano

A selection of dairy ice cream, rolled wafers & fruit Sauce

2 COURSES £9.95

3 COURSES £11.95

Available: Tuesday – Friday: 12noon to 1.30pm



#### ALLERGEN & FURTHER MENU INFORMATION

Some dishes included on our menu may contain nuts, seeds, pips or bones. Please ask for assistance if you require any information regarding the dishes or ingredients included in the menu. Specific information can be provided to clients with food intolerances. It is asked that clients who bring celebration cakes, etc. to the venue provide the relevant allergen information to their guests. Products contained within the Bar Tariff and Wine List may contain allergens. Please ask a member of staff if you require more information regarding allergens.