

ESPRESSO LUNCH MENU

FEBRUARY 2019

STARTERS

Zuppa del Giorno (v)

Rigalettos homemade soup of the day with freshly baked baguette

Formaggio Glassato (v)

Goat's cheese glazed with honey served with beetroot hummus, toasted pine nuts and sundried tomatoes

Pollo con Funghi

Smoked chicken, leeks & mushroom tart with melted smoked Applewood cheese & a sweet tomato pickle

Pepite di Maiale

Salt and pepper battered seasoned pork nuggets served with oriental salad & sweet chilli sauce

Torta di Pesce

Baby prawns, hake and smoked salmon Veloute topped with a puff pastry lid

MAIN COURSES

Pollo di Dolcelatte

Char-grilled chicken breast accompanied by a red wine stilton sauce

Merluzzo al Forno

Oven baked cod loin served with tarragon lemon butter

Pizza Prosciutto

Traditional wood fired pizza topped with Parma ham and spinach

Penne Carbonara

Freshly cooked penne pasta with ham and mushrooms bound in a creamy sauce & topped with parmesan

Risotto Verdure (v)

Mediterranean vegetable risotto finished with root vegetable crisps

DESSERTS

Torta di Fromaggio

Homemade cheesecake of the day served with fruit coulis

Torta di Pane

Bakewell tart served with pouring cream and fresh strawberry

Torta di Cioccolato

Chocolate fudge cake served with chocolate sauce and vanilla ice cream

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

If you require information regarding the presence of allergens in any of our food and drink, please ask your server who will be happy to provide this information