

# ESPRESSO LUNCH MENU

MARCH 2019

## STARTERS

### **Zuppa del Giorno (v)**

Rigalettos homemade soup of the day with freshly baked baguette

### **Funghi alla Crema (v)**

Potted mushrooms in a demi cream sauce served with toasted brioche

### **Croquettes di Pollo**

Mini chicken Caesar croquettes served with crispy anchovies & Caesar dressed gem leaves

### **Spiedini di Tonno**

Sweet chilli tuna skewers on a bed of tomato herb cous cous

### **Trio di Pizza**

Trio of mini pizza: tomato & cheese, cheesy garlic and chicken & sweetcorn

## MAIN COURSES

### **Pollo di Crema**

Char-grilled chicken breast accompanied by a garlic & cream white wine sauce with berlotti beans

### **Nasello al Forno**

Pan seared hake tail served with a spicy tomato vegetable ragout

### **Pizza di Manzo**

Traditional wood fired pizza topped with spicy beef and blacksticks blue cheese

### **Penne Salsiccia**

Freshly cooked penne pasta with Italian sausage and mushrooms bound in a tomato and basil sauce

### **Macaroni al Formaggio (v)**

Classic macaroni and cheese finished with a herb crumb

## 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