

Our lunch menu offers a slightly smaller size serving.

Lunch menu served Monday to Friday 12pm until 4pm

## FRESH PAN PASTA

## CARBONARA

Fresh spaghetti combined in a silky egg and Grana Padano sauce with crisp smoked pancetta, black pepper and garlic. Finished with fresh parsley and a generous helping of Grana Padano shavings.

# **SPAGHETTI BOLOGNESE**

Spaghetti served with a rich, slowsimmered tomato sauce infused with aromatic herbs, accompanied by hearty ground beef, onions and garlic.

**PEA & MINT RISOTTO V** 

Arborio rice, delicately bound with onion, garden peas and mint, finished with pea shoots and mint oil.

### ALLERGIES AND INTOLERANCES

Some of our products may contain nuts or may have been produced in an environment where nuts are used, please advise at the time of ordering if you have any special dictary requirements. Although all efforts have been made to remove the bones, some of our fish dishes may still contain bones.

(V) Vegetarian dishes, (GF) Gluten free (non-Gluten) (VE) Vegan - (VEA) - Vegan available. Other dishes can be made gluten free, ask for details

STROMBOLI {*Traditional Italian rolled pizza*}

<b>VEGETARIANA V VEA</b> Tomato, mozzarella, garlic, mushrooms, peppers and red onion.	8.00
<b>PEPPERONI</b> Tomato, mozzarella and salsiccia piccante.	8.50
<b>POLLO FUNGHI</b> Tomato, mozzarella, garlic, mushrooms and chicken.	8.00
<b>INSALATA</b> {Salads}	
<b>FINO CAESAR SALAD</b> Our Fino Caesar Salad, featuring succulent chicken, anchovies, crisp romaine lettuce tossed in a creamy and	10.95

le lettuce tossed in a creamy and tangy Caesar dressing. Topped with shaved Grana Padano, crunchy croutons and a sprinkle of black pepper.

## **BURRATA SALAD V GF**

9.95

9.50

10.95

Indulge in the creamy goodness of our Burrata Salad. A bed of fresh mixed greens, accompanied by ripe tomatoes, drizzles of balsamic glaze, homemade pesto and a generous serving of creamy burrata cheese.

# FICHI SALAD V GF

Goat's Cheese and Fig Salad, a perfect blend of sweet and savoury. Fresh mixed greens are paired with succulent figs, tangy goat's cheese and crunchy walnuts. Finished with a light honey vinaigrette.

10.95

9.95