

# ESPRESSOLUNCH JULY 2016

## Zuppa Del Giorno (v)

Rigalettos Soup of the day with Freshly Baked Baguette

#### Insalata Pancetta

Bacon, Black Pudding & Tomato Salad, Herbed Croutons & Tarragon Vinaigrette

#### Fegato Di Pollo

Rosemary & Garlic Chicken Liver Pate with Crispbreads & Onions Chutney

# Funghi Fritti (v)

Deep Fried Mushrooms in Parmesan Breadcrumbs with Smoked Paprika Aioli

#### Ciabatta Pizziola (v)

Stone Baked Ciabatta layered with Pizza Sauce, Mixed Olives, Mozzarella & Oregano

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# Pollo Al Pepe

Char-grilled Chicken Fillet served with a Pink Peppercorn Sauce

#### Pesce Al Forno

Oven Baked White Fish with Thyme, Lemon & Caper Butter

## Penne Capre

Penne Pasta tossed with Chicken, Goat's Cheese, Double Cream & Basil Pesto

#### Pizza Pancetta

Stone Baked Pizza topped with Brie, Bacon & Balsamic Onions

#### Lasagne Verdure (v)

Roasted Root Vegetable Lasagne baked with Béchamel

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### Torta Di Cilegia

Cherry Bakewell Tart served with Vanilla Whipped Cream (v)

#### Panna Cotta

Ginger & Lemon infused Panna Cotta served with Almond Shortbread & Passion Fruit Coulis (v)

## Torta Di Formaggio

Chef's handmade Fresh Cheesecake made with Mascarpone Cheese

#### Gelato Misti

A Selection of Dairy Ice Creams, choose from Vanilla, Chocolate or Strawberry (v)

# 2 COURSE MENU-£8.95 PER PERSON 3 COURSE MENU-£10.95 PER PERSON

Available: Tuesday - Friday: 12noon to 1.30pm



ALLERGEN & FURTHER MENU INFORMATION