Menu Leggero

**STARTERS**

**Zuppa del Giorno**

Today’s homemade soup

**Bruschetta**

Sourdough topped with tomato, basil and mozzarella

**Bianchetti Fritti**

Deep fried whitebait with house aioli

**Polpette**

Spicy pork and ‘nduja meatballs, tomato sugo

**MAIN COURSES**

**Pappardelle Campagnola**

Pasta with Portobello mushrooms, tomatoes, porcini cream and pecorino cheese

**Pizza Regina Margherita**

Pomodorini tomatoes, buffalo mozzarella & basil

**Risotto alla Zucca**

Risotto with butternut squash, gorgonzola, and a sage & walnut pesto **Add a chicken breast for £5**

**Pizza Tonata**

Tuna, anchovies, olives, capers, red onion and egg

**Pappardelle al Ragu di Bologna**

Pasta with a rich veal & pork ragu and aged parmesan

**Pizza Salernitana**

White pizza, Italian fennel sausage and Neapolitan greens with scarmorza cheese

**DESSERTS**

**Tortino di Cioccolato**

Gooey dark chocolate cake served with hazelnut ice cream, honeycomb and Nutella powder

**Crema di Mele Brulee**

Chilled apple crumble crème brulee

**Gelati e Sorbetti**

3 scoops of ice cream or sorbet – ask for today’s flavours

**WEEKDAY LUNCH** Two courses **£12**

**EARLY BIRD** (Mon – Fri ‘til 7pm)Two courses **£15**

Three courses **£19**

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