

## THREE COURSES FOR TWO

With a glass of wine (175ml)

### STARTERS

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**GARLIC BREAD** 

Without/With mozzarella

**BRUSCHETTA** 

Cherry tomatoes, basil, red onion, pesto and garlic on a baked flatbread

**SUPERFOOD BEAN & GOAT'S CHEESE BRUSCHETTA** 

A mix of cannellini, edamame and mung beans, with mange tout, peas, mint and lemon, bound in a roasted red pepper tapenade with crumbled goat's cheese on toasted sourdough

**MOZZARELLA IN CARROZZA** 

Mozzarella in breadcrumbs lightly fried with pomodoro sauce

### MAINS

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**CLASSIC MARGHERITA PIZZA** 

Basil, mozzarella and tomato

**CLASSIC VESUVIO PIZZA**

Double pepperoni, red chilli (or sweet roquito chilli peppers), mozzarella and tomato

**CLASSIC OR LIGHT ROASTED RED PEPPER & GOAT'S CHEESE** 

With spinach, sun blushed tomatoes, peppers, olives, goat's cheese, rosemary and mozzarella, on a roasted red pepper tapenade base

**CLASSIC PENNE ARRABBIATA** 

Crushed chillies, parsley and garlic in a pomodoro sauce

**CLASSIC SPAGHETTI BOLOGNESE**

Traditional meat sauce

**CLASSIC SPAGHETTI CARBONARA**

Pancetta in a carbonara sauce with crispy prosciutto

**CLASSIC CAESAR SALAD**

With or without chargrilled chicken, baby gem and cos lettuce, cherry tomatoes, egg, croutons, bella lodi cheese and caesar dressing



### DESSERT

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**BANNOFEE TIRAMISU** 

Two of our favourite desserts come together, a classic tiramisu with roasted banana and caramel

**SELECTION OF ICE-CREAM** 



Choose 2 scoops from vanilla, strawberry or chocolate

**STICKY TOFFEE PUDDING** 

Served with hot butterscotch sauce and vanilla ice-cream

All dishes may contain traces of nuts.

Some olives may contain stones.

 Vegetarian  Classic pizzas also available as a gluten free pizza base  
Classic pastas also available using a gluten free pasta