PREZZO



THREE COURSES FOR TWO

With a glass of wine (175ml)

STARTERS

GARLIC BREAD 🔮 🐨* Served with or without mozzarella

NEW BRUSCHETTA **N** Plum tomatoes on the vine with pesto, garlic, basil and red onion on garlic bread MOZZARELLA IN BREADCRUMBS Served with pomodoro sauce

GIANT MEATBALLS **G N**^{*} With a traditional mix of rose veal, beef, pork, pancetta, fennel and parsley. Finished with pomodoro sauce

MAINS

PIZZA

MARGHERITA V 🐨 🐨 * Tomato and mozzarella, garnished with basil

VESUVIO II ** Double pepperoni, red chillies (or sweet roquito chillies), tomato and mozzarella

GOAT'S CHEESE & RED PEPPER OG* With spinach, sun-blushed tomatoes, mozzarella and olives on a roasted red pepper tapenade base

Make it a prestigio pizza for just £3

SALAD

CLASSIC CAESAR @* N Baby gem and cos lettuce, cherry tomatoes, egg, croutons, Italian cheese and Caesar dressing. Served with or without chicken

PASTA AND RISOTTO

SPAGHETTI CARBONARA I * N* Pancetta in a carbonara sauce with crispy prosciutto and parsley

PENNE ARRABIATA O G * With chilli, garlic and parsley in a pomodoro sauce

SPAGHETTI BOLOGNESE ***** Our traditional slow cooked beef ragù with tomatoes, celery, onions, carrots, garlic and Italian herbs

DESSERT

STICKY TOFFEE PUDDING **ON*** Served with hot butterscotch sauce and vanilla ice cream SELECTION OF ICE CREAM **OGN*** Choose 2 scoops of vanilla, strawberry or chocolate TIRAMISU 🛛 🕲* The classic Italian treat with espresso, cocoa and mascarpone

Vegetarian Vegan Vegan option available GF Gluten free

GF* Gluten free option available. Accredited by Coeliac UK. N Contains nuts N* May contain nuts

FOOD ALLERGIES AND INTOLERANCES – IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE OR REQUIRE MORE INFORMATION ABOUT OUR INGREDIENTS AND DISHES, PLEASE INFORM A MEMBER OF OUR TEAM AND ASK FOR OUR FULL ALLERGENS MENU Meat and fish dishes may contain bones