

LUNCH MENU

Available Monday to Friday 11am to 5pm, excluding bank holidays

Dishes specially made for lunchtime with lighter options and smaller portions

1 COURSE 6.95 - 2 COURSES 9.45

STARTERS

Mini Ciabatta Bites

Mini ciabattas baked in garlic butter

Bruschetta Funghi

Garlic mushrooms in a spinach & mascarpone sauce on toasted ciabatta

Insalata Caprese

Buffalo Bocconcini mozzarella, Marzanini tomatoes, rocket, fresh basil and olive oil

MAIN COURSES

PIADINA ITALIANA

Light and crispy folded Italian flatbread, served with salad

Pollo Piccante

Roasted chicken, mozzarella, cherry bell pepper, baby spinach, rocket, lemon & garlic mayonnaise and spicy pomodoro sauce

Capra Rosso

Goat's cheese, mozzarella, roasted red pepper and onion, baby spinach and rocket

PIZZA MEZZALUNA

Our pizzas are hand-stretched and made with a touch of sourdough. For lunch, enjoy smaller, half-moon shaped pizzas with salad

Margherita

Tomato, mozzarella and basil

Cotto

Smoked ham, garlic mushroom and mozzarella

Pepperoni Piccante

Italian pepperoni and green chilli

PASTA

With 25 years' experience, we're experts in pasta, carefully matching each pasta and sauce. For lunch, we serve half-sized portions with salad

PASTA CLASSICO

Made by the Agnesi family, our classic pasta is air dried in Northern Italy, as it has been for nearly 200 years

Pollo Siciliana

Casarecci pasta with chicken, courgette, and spinach in a creamy mascarpone, tarragon & lemon sauce

Bolognese

Spaghetti with a traditional beef ragù

Lenticchie

Spaghetti with a rich lentil and mushroom ragù

FRESH PASTA

Made by Francesco Boggian, especially for us, using artisan care and fine Italian ingredients

Pomodoro

Rustici pasta in a rich tomato sauce with Marzanini tomatoes

Beef & Red Wine Ravioli

Square pasta parcels filled with beef and red wine in a tomato and beef ragù sauce

INSALATA

Pollo Caesar

Chargrilled chicken breast, pancetta, gem and frisée leaves, Granello and Pecorino cheese, Caesar dressing and garlic croutons

Verde

Avocado, green beans, peas, cucumber, mixed leaves and spring onion with salsa verde and toasted pumpkin seeds

Our lunch menu is not valid in conjunction with any other offer, promotion, voucher or coupon

TO BEGIN

APERITIVO

Start your meal with one of our classic Italian cocktails

Aperol Spritz 6.45

Classic bittersweet Italian aperitif with Da Luca Prosecco, Aperol and soda water

Glass of Da Luca Prosecco 5.95

Lively and soft with peach and pear

Amalfi Kiss 6.95

Refreshing mix of Dolce Cilento Limoncello and Da Luca Prosecco

NIBBLES

Mixed Italian Olives 2.95

Marinated with parsley and garlic

Mini Ciabatta Bites 4.25

To share 6.25

Baked in hot garlic butter

Pane Bella 4.95

Selection of breads with balsamic vinegar and olive oil or a warm mascarpone and spinach dip

PIZZA BREADS

PERFECT FOR SHARING

Mozzarella 6.45

With garlic & parsley butter

Caramelised Onion 6.95

With mozzarella and garlic butter

Chilli 6.25

With fresh green chilli and spicy tomato sauce

SHARING BOARD

A Taste of Italy Antipasti 11.95

Northern Italian Mortadella and Speck ham, Southern Italian Spianata salami and Capocollo ham, Pecorino cheese, buffalo Bocconcini mozzarella, Italian olives, marinated courgettes, fennel, radish, sliced orange, rocket, ciabatta, grissini, peperonata and black olive tapenade.

STARTERS

New Arancini Funghi 6.25

Balls of risotto, porcini mushroom and mozzarella in breadcrumbs with rocket and pomodoro dip

Polpette 6.25

Pork & beef meatballs in a spicy tomato sauce with melted mozzarella and served with ciabatta

New Chicken Wings Italiano 6.45

Marinated chicken wings in a balsamic barbecue sauce

Bruschetta 5.25

Marzanini and plum tomatoes, rocket, red onion, garlic, basil and olive oil on ciabatta

Gamberi 6.95

King prawns baked in garlic and chilli butter and served with ciabatta

Insalata Caprese 5.45

Buffalo Bocconcini mozzarella, Marzanini tomatoes, rocket, fresh basil and olive oil

Pizza Spirale 4.95

Oven-baked pizza dough 'twists' filled with melted mozzarella, with a fiery arrabbiata dip

New Zuppa Minestrone 4.95

Classic soup with pesto, lemon and ciabatta

Funghi Arrosto 5.75

Baked mushrooms in a creamy mascarpone & spinach sauce with melted mozzarella and served with ciabatta

Calamari 6.75







Tender squid in a light batter with lemon & garlic mayonnaise

Tempura Prawns 7.25

King prawns in a light batter, served with garlic & lemon mayonnaise

PERFECT FOR YOU

We are happy to help make your dish just the way you like it, including gluten-free and vegan options across pizzas and more. Just ask us!

 Vegetarian  Vegan  Under 300 calories  Under 600 calories
 Gluten-free  Made without gluten on request, please ask

PIZZA

Our pizza sauce is made using Italian tomatoes from local co-operative farmers in Emilia-Romagna. And all our pizzas are hand-stretched and made with a touch of sourdough

PIZZA CLASSICO

Create Your Own Pizza 10.75

Margherita with your choice of two toppings. (V) Vegan when made without mozzarella, please ask

Tenderstem® broccoli, roasted fennel, roasted pepper, red onion, green chilli, olives, rocket, spinach, spring onion, garlic mushroom, ricotta, mascarpone, buffalo Bocconcini mozzarella, Luganica sausage, pepperoni, Speck ham, Spinata salami, cotto ham, pancetta, chicken. Additional toppings: 1.25 each

Margherita 8.25

Tomato, mozzarella and basil

Cotto 9.45

Smoked ham, garlic mushroom and mozzarella

Carne Mista 11.45

Spinata salami and Capocollo ham, pancetta and Italian pepperoni

Pollo Piccante 10.75

Spicy chicken, roasted pepper, onion and green chilli on a fiery tomato sauce base

Pepperoni Piccante 10.55

Italian pepperoni and green chilli

Campagna 9.95

Red pepper, red onion, mozzarella, goat's cheese, Pachino tomatoes, rocket, pine nuts and a sweet balsamic glaze

Add a Ripiena crust for £2.75

Filled with real, melting mozzarella, Provolone cheeses and garlic butter

Upgrade to a Roma base for £1.50

Stretched further for a thinner, crispier base

PIZZA ROMA

Inspired by the traditional pizzas in Rome, our Pizza Roma is hand stretched further for a thinner and crispier base

Queen Margherita 10.95

Buffalo Bocconcini mozzarella, Marzanini tomatoes, pesto and basil

Luganica Rosmarino 12.95

Luganica sausage, Spinata salami, roasted red onion, mozzarella, Pecorino cheese and rosemary

Pollo Bianco 11.95

Chicken, goat's cheese, roasted fennel, red onion, mozzarella, rosemary and Béchamel sauce

New Diavola Forte 13.25

Spicy 'nduja sausage, Spinata salami, chicken, red onion, cherry bell pepper and green chilli on a fiery arrabbiata sauce with mozzarella and mascarpone cheese

Salmone Tarragon 13.45

Smoked salmon, king prawns, Tenderstem® broccoli and mozzarella on a tarragon & lemon sauce base with a hint of chilli

Verde Fresca 11.45

Grilled courgette, peas, spring onion, ricotta, mozzarella, mint, lemon and Béchamel sauce

CALZONE

Folded pizza with pomodoro sauce

Pollo Spinaci 11.95

Chicken, spinach, garlic butter, mozzarella and Granello cheese

Diavola 12.95

Spicy 'nduja sausage, Italian pepperoni, chicken, mozzarella, red onion, cherry bell pepper and green chilli

Pollo Sapori 10.95

Roasted chicken slices and garlic mushroom, with black olive tapenade, chopped parsley, mozzarella and pomodoro sauce

Mille Colori 10.25

Roasted pepper, onion, courgette, pomodoro sauce, basil pesto and pine nuts

PIZZA VITA

Under 600 calories and served with a side salad

ITALIAN CLASSICS & INSALATA

Duck Florentine 13.95

Crispy duck leg in orange sauce, with roasted potatoes and green beans

Pollo Funghi 12.95

Grilled chicken breast, mushroom & mascarpone sauce, with roasted potatoes and green beans

Gamberoni Risotto 12.95

Creamy risotto of king prawns, spring onion, peas, lemon, garlic, chilli and rocket

Lamb Rosmarino 14.95

Slow-cooked lamb shank in a red wine, garlic & rosemary sauce, with mashed potato and green beans

Filetto di Salmone 13.95

Salmon fillet, roasted potatoes, red onion, green beans, black olives, tomato, and salsa verde

Insalata Pollo Caesar 10.95

Chargrilled chicken breast, pancetta, gem and frisée leaves, Granello and Pecorino cheese, Caesar dressing and garlic croutons

Insalata Verde 8.95

Avocado, green beans, peas, cucumber, mixed leaves, spring onion, with salsa verde and pumpkin seeds. Available with: Pollo 10.95 or Salmone 12.95

SIDES

Marzanini Vine Tomatoes (V) / Roasted Mediterranean Vegetables (V) / Chips / Basil Mash / Corn on the Cob all 3.25
Tenderstem® Broccoli in Chilli Butter / Mixed Salad / Rocket and Shaved Granello Cheese / Onion rings with barbecue sauce all 3.95

PASTA

With 25 years' experience, we're experts at pasta. That's why we use a variety of pastas for different dishes. Pasta and sauce matching is a craft in Italy; one we are passionate about

New FRESH PASTA

Our fresh pastas are made especially for us by Italian pasta experts, Bruno Gaetarelli and Francesco Boggian. It's the artisan care, family tradition and fresh Italian ingredients that allows for the flavour of their pasta to shine through

Pomodoro 8.25

Rustici pasta in a rich tomato sauce with Marzanini tomatoes

Carbonara 10.25

Tagliatelle in a tasty carbonara sauce with crispy pancetta, leeks and Pecorino cheese

Salmone Limone 12.95

Tagliatelle pasta with smoked salmon and broccoli in a mascarpone, tarragon & lemon sauce

New Pollo Robiola 13.25

'Sunflower' shaped pasta parcels filled with Robiola cheese and rocket, with roasted chicken and creamy red pepper sauce

Agnello 11.45

Rustici pasta with slow-cooked lamb ragù and Granello cheese

Beef & Red Wine Ravioli 12.75

Square pasta parcels filled with beef and red wine in a tomato and beef ragù sauce

New Paccheri Calabrese 12.75

Pasta tubes in a fiery tomato sauce, spicy 'nduja sausage and pepperoni from Calabria, chicken, Luganica sausage, roasted red onion and green chilli, with cooling mascarpone

Panzerotti Funghi 11.95

'Half-moon' shaped pasta parcels filled with mushroom in a creamy mushroom and spinach sauce, with rocket and Granello cheese

PASTA CLASSICO

Made by the Agnesi family, our classic pasta is air dried in Northern Italy, as it has been for nearly 200 years. Its rough texture means it holds these sauces perfectly

Bolognese 10.25

Spaghetti with a traditional beef ragù

Polpetta Americano 10.95

Spaghetti with beef and pork meatballs in a red wine & tomato sauce

Marco Polo 11.95

Casarecci pasta with sautéed duck, spring onion and mushrooms in a sweet plum sauce

Pollo Siciliana 10.55

Casarecci pasta with chicken, courgette, and spinach in a creamy mascarpone, tarragon & lemon sauce

Gamberoni 12.45

Spaghetti with king prawns in a spicy garlic & tomato sauce

New Lenticchie 8.95

Spaghetti with a rich lentil and mushroom ragù

We're proud to donate 25p to Dreams Come True for every Lenticchie pasta we sell. Dreams Come True is a national UK charity that works hard to fulfil dreams for children and young people with serious and life-limiting conditions between the ages of 2 and 21 years old

Swap any pasta for spiralised vegetable 'spaghetti': Made with courgettes, carrots and golden beetroot.

Try it with: Pomodoro (V), Gamberoni (V), Agnello (V), Bolognese (V) making them under 300 calories

LASAGNE

We make lasagne in-house every day using sheets of fresh pasta with flour from Emilia-Romagna to a traditional Italian family recipe

New Pollo Pancetta 11.45

Layers of fresh pasta, slices of roasted chicken breast and crispy pancetta in a cheese sauce with mozzarella and Granello cheese

Traditional Lasagne 10.95

Layers of fresh pasta, fine minced beef ragù, Béchamel sauce, mozzarella and Granello cheese

New Ricotta Spinaci 10.45

Layers of fresh pasta, ricotta, spinach, mozzarella and Granello cheese with a Béchamel and pomodoro sauce

GRILLS

Our chicken and 21-day aged steaks are served with mushroom, rocket and a choice of chips or salad

8oz Sirloin Steak 17.95

12oz Bone in Ribeye Steak 20.95

Butterflied Chicken Breast 12.95 (Salad)

New Bistecca Gamberi 22.95

8oz Sirloin steak with king prawns in garlic butter

Add a sauce: Madeira wine, peppercorn, mushroom for 1.50
Garlic butter 75p

Ribs Italiano 16.95

Rack of pork ribs in a balsamic barbecue sauce with Granello cheese shavings & parsley, served with chips, onion rings & garlic butter corn on the cob

Burger Americano 11.25

A warm, freshly baked Puccia bread bun with gem leaves, tomato, red onion and mayonnaise. Choose from beef burger or grilled chicken breast

Portabello Burger 9.45

Our Puccia bread bun with mushroom, goat's cheese and roasted peppers