

Lunch Menu

Sunday to Thursday
12pm - 5pm
(NO BANK HOLIDAY)



STARTER

Bruschetta Al Pomodoro (Vegan)

Home made oven-baked bruschetta with finely chopped red tomato and olive oil.

Caprese (Vegetarian)

Beef tomato salad with buffalo mozzarella cheese seasoned with sea-salt black pepper, oregano and olive oil

Polpette Della Nonna

Home made mix ground meatballs in a traditional tomato sauce served with Home made bread.

MAIN COURSE

Tagliatelle Funghi (Vegetarian and Vegan Option)

Traditional tagliatelle pasta with mushrooms, cream and parmesan

Pollo Etna

Marinated chicken breast with peppers, onions, chilly and garlic

Branzino Al Salmoriglio

Pan-fried half boneless seabass with lemon, parsley, garlic and olive oil

Sunday to Thursday
TWO COURSES
£12.00

Starters

Garlic Bread	<i>Veg & Veg.t</i>	£5.00
	<i>Add cheese</i>	£0.50
Zuppa Del Giorno - Soup of The Day - Ask Our Team	<i>Veg & Veg.t</i>	£4.90
Bruschetta al Pomodoro	<i>Veg & Veg.t</i>	£4.90
Altamura oven-baked bruschetta with finely chopped red tomato and olive oil		
Ceaser Salad		£7.90
Chicken breast with salad ,croutons and home made ceaser dressing		
Calamari Fritti		£5.90
Spicy squid tubes		
Caprese	<i>Veg.t</i>	£5.90
Beef tomato salad with buffalo mozzarella cheese, seasoned with sea-salt black pepper, origano and olive oil		
Polpette Della Nonna		£7.50
Home made mix ground meatballs in a traditional tomato sauce served with altamura bread		
Gamberoni Piccanti		£5.90
King prawns, pan fried with chilly, garlic, white wine, thyme and butter sauce and bread		
Tagliere Di Salumi	<i>Medium</i>	£11.90
Selection of Italian cured meats and cheese, with olive and bread		
	<i>Large</i>	£19.90
Garlic Mushroom	<i>Veg.t</i>	£4.90
Button mushroom in a garlic, parsley, white wine and cream sauce		
Burrata Caprese	<i>Veg.t</i>	£7.50
Burrata cheese with parma ham, tomato and herbs		

Mains

Spaghetti Carbonara		£10.90
Fresh spaghetti with free range egg yolk, Italian Pancetta, pecorino cheese and black pepper		
	<i>Add Truffle</i>	£2.00
Tagliatelle Bolognese		£10.90
Traditional tagliatelle pasta with slow cooked tomato beef ragu		
Pasta Locanda (Ask for vegan option)		£13.90
Fresh spaghetti with garlic, chilly, anchovies, cauliflower cream and toasted breadcrumbs		
Penne Al Salmone		£13.90
Fresh penne with norwegian salmon, double cream, peas, baby spinach and touch of tomato		
Tagliatelle Ai Funghi (Ask for vegan option)	<i>Veg.t</i>	£12.00
Traditional tagliatelle pasta with mushroom, parsley, parmesan cheese and touch of cream		
	<i>Add Bacon</i>	£2.00
	<i>Add truffle</i>	£2.00
Pacchero Al Ragu Di Cinghiale		£14.90
Large tube pasta with slow cooked wild boar ragu and pecorino cheese		
Risotto Locanda (Ask for vegan option)		£15.90
Carnaroli rice with sausage, truffle, porcini mushroom, saffron, parsley and oven Baked crispy bacon		
Risotto Di Mare		£17.90
Carnaroli rice with mixed seafood		
Lasagna		£12.90
Lasagna sheet with slow cooked beef ragu, béchamel sauce and mozzarella		
Tagliolini Astice	Check availability	£22.00
Tagliolini Pasta with Lobster, Bisque Sauce, Garlic, Chilly and Parsley.		
Paccheri Al Ragu Di Seabass		£14.90
Seabass ragu with tomato and parsley		
Ravioli Lobster		£16.90
Fresh pasta stuffed with lobster and bisquet sauce		
Paccheri Pollo Cacciatora		£12.90
Large tube pasta with shredded chicken with tomato sauce and peppers		
Tagliatelle Burrata	<i>Veg.t</i>	£14.90
Fresh tagliatella pasta with cherry tomato, white wine, onions, basil and burrata cheese		

Carne-Meat

Pollo Funghi		£13.90
Sliced chicken breast with mushroom sauce, parsley and cream		
Pollo Cacciatora		£13.90
Pan-fried chicken with tomato sauce and peppers		
Filetto Alla Griglia		£21.90
Grilled Matured fillet steak served with a mix salad		
	<i>Add</i>	£3.00
Variation diane sauce, peppercorn sauce		
Rib-eye Alla Griglia		£19.90
Grilled Matured rib-eye steak served with a mix salad		
	<i>Add</i>	£3.00
Variation diane sauce, peppercorn sauce		
Vitello Milanese		£17.90
Flattered chicken breast covered with breadcrumbs, served with chips		
Pollo Parmigiana		£14.90
Breaded chicken breast with tomato, parmesan, mozzarella baked in the oven		
Agnello Alessandro		£17.90
Deep fried breadcrumb lamb chops served with mash potatoes		
Agnello Alla Griglia		£17.90
Lamb chops served with mash potato, gravy and veg		
Grigliata Mista	<i>For One</i>	£17.00
Mix grilled meat with rib-eye, lamb chops, chicken and roast potato		
	<i>For Two</i>	£32.00
Pollo Saltimbocca		£14.90
Chicken breast topped with parma ham and sage		
Pollo Alla Griglia		£12.90
Grilled chicken marinated in Italian herbs served with chips		

Pesce Fish

Branzino Con Pomodorini		£16.00
Pan-fried boneless sea-bass with cherry tomato and samphire		
Grigliata Mista	<i>For One</i>	£17.00
Mix grilled fish and shell fish		
	<i>For Two</i>	£32.00
Astice Alla Griglia (Check availability)		£24.00
Fresh Lobster grilled with garlic, chilly and butter		
Gamberoni Alla Griglia		£14.90
Grilled prawns served with on a bed of lettuce marinated with salmoriglio		

Sides

Chips	£3.50
Rosmary Potato	£3.90
Mix Salad	£3.00
Mixed Veg	£3.90

Dessert

Home Made Tiramisu	£4.50
Cheese Cake	£4.50
Topping : Chocolate - Strawberry - Caramel	
Tartufo Semi Frozen Dessert	
Vanilla-Coffe	£5.50
Chocolate	£4.90
Add affogato caffè shot espresso and 10ml amaretto	
Cake of the Week	£4.50
Ask our staff	