

Al Dente

Lunch Menu

2 course: £17.95

3 course: £22.95

**Available Monday to Friday
12:00-14:30**

ANTIPASTI

AGLIO (V)

Flatbread with garlic butter, herbs.

SOUP (V)

Creamy tomato sauce with garlic parsley served with homemade bread.

BRUSCHETTA POMODORO (V)

Chargrilled homemade bread topped with tomatoes chopped basil onion garlic and olive oil finished with balsamic glaze.

CROSTINI AL CAPRINO (V)

Goats cheese topped with homemade bread on a bed of rocket salad, drizzled with balsamic glaze.

CALAMARI FRITTI

Squid dusted in semolina flour served with rocket and our pesto mayonnaise dip lemon.

INSALATA CAPRESE (GF)

Fresh mozzarella, ripe tomatoes, and basil, finished with pesto.

PIZZA

MARGHERITA (V)

Tomato sauce mozzarella and torn basil.

PIZZA CALZONE

Minced beef (bolognese sauce) mozzarella served with dip tomato sauce.

TROPICAL PIZZA

Tomato sauce mozzarella Italian cooked ham and pineapple.

VENEZIANA (V)

Tomato sauce mozzarella cheese olives and mushrooms.

NAPOLETANA

Tomato sauce mozzarella cheese salami Milano red onion finish with oregano.

ETNA

Tomato sauce mozzarella cheese pepperoni, chilli finished with garlic oil.

RISOTTO

RISOTTO AI FUNGHI (V)(GF)

Creamy risotto with mushrooms, fresh parsley, butter and garlic oil. Finished with fresh rocket.

RISOTTO AL DENTE (GF)

Arborio Rice with Pancetta & Leeks Arborio rice cooked with pancetta, leeks, garlic, chili, butter, and parsley.

PASTA

SPAGHETTI ALLA NAPOLETANA (V)(V)

Spaghetti pasta cooked with tomato sauce garlic parsley.

SPAGHETTI ALLA CARBONARA

Spaghetti pasta with pancetta peppercorns Parmesan cheese and fresh parsley in creamy sauce.

LINGUINE DELLA CASA

Linguine pasta with chicken cooked in a creamy tomato sauce with chili, garlic and a touch of mascarpone.

PENNE AL FORNO

Penne pasta cooked on bolognese creamy bechamel sauce. Topped with mozzarella cheese and baked in the oven.

LASAGNA

Layers of pasta minced beef bechamel and tomato sauce finished with mozzarella and baked in the oven.

CANNELLONI (V)

Pasta filled with spinach ricotta and shredded mozzarella with tomato sauce

Topped with mozzarella cheese and baked in the oven .

PENNE ALL'AMATRICIANA

Penne cooked with pancetta onion chili and tomato sauce.

**ALSO AVAILABLE IN A GLUTEN-FREE
VERSION WITH GLUTEN-FREE PENNE
PASTA**

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LIGHT MAINS

OMELETTE ALL'ITALIANA (V)

Eggs, pan fried cherry tomato, pepper, onions, mushroom and cheese. Served with hand chips salad.

CAPRINO SALAD (V)

Rocket and spinach leaves with cherry tomatoes and olives, served with oven-baked goat's cheese.

CARNE E PESCE

POLLO DELLA CASA (GF)

Grilled chicken breast with mushrooms onion tomato sauce and oregano served with new potatoes.

FILETTO DI MAIALE (GF)

Pork fillet served in a creamy onion and mushroom sauce with roasted potatoes.

BRANZINO (GF)

Pan-fried sea bass with a lemon butter sauce, accompanied by boiled broccoli and carrots.

SIDE £4

CHIPS

BROCCOLI

ROSTED POTATOES

MIX SALAD

ROCKET PARMESAN SALAD

DESSERT

TIRAMISU (V)

Our famous homemade classic! Espresso soaked sponge layered with mascarpone cheese. A rich treat blending the bold flavours of cocoa and espresso with savoury mascarpone cheese.

GELATO & SORBETTO(GF)(V)

2 scoops of ice-cream or sorbet of your choice. Choose from Vanilla, Strawberry, chocolate and lemon sorbet.

LEMON CHEESECAKE(V)

Freshly made by our chefs, biscuit based dessert with creamy lemon filling served with raspberry coulis and mint.

PANNACOTTA (GF)(V)

Homemade Italian velvety dessert made with cream and vanilla Served with raspberry coulis and fresh mint.

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FRIDAY
FROM 12:00 TO 14:30**

**DISHES MAY CONTAIN ALLERGENS.
IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE
SPEAK TO A MEMBER OF OUR STAFF.
CHECK WITH STAFF FOR ALLERGIES AND GLUTEN FREE
(V) - VEGETARIAN
(GF) - GLUTEN FREE**