

LIGHT LUNCH MENU

available MON-FRI 12-4PM

STARTERS & LIGHT SNACKS £3.95

Crostino con Peperonata (v)

Crunchy slice of garlic bread topped with a ratatouille of zucchini, aubergines, peppers, red onion and tomato, drizzled with aged balsamic

Carpaccio di Gamberetti

Sweet north Atlantic prawns set on rocket leaves, topped with parmesan shavings and drizzled with aged balsamic reduction

Minestrone all'Italiana (v)

Freshly prepared vegetable soup served with Italian bread

Taleggio Fritto (v)

Triangles of taleggio cheese coated in semolina and golden fried, served with rocket leaves and cranberry sauce

Zuppa del Giorno

Freshly prepared soup of the day served with Italian bread

PASTA £7.50

Tagliolini Carluccio

Thin egg pasta with pancetta, mushrooms, garden peas and cream

Penne Diavola

Penne with chicken in a tomato, garlic, chilli and herb sauce

Panciotti con Melanzane (v)

Pasta parcels filled with aubergine and asiago cheese, tossed in clarified butter and sage and topped with parmesan shavings

Lasagne al Forno

Traditionally baked homemade lasagne

Risotto Adriatico

Arborio rice cooked with mussels, prawns and calamari rings, finished with tomato sauce and chopped parsley

SALAD £7.50

Insalata de Sgombro

Summery salad with smoked mackerel baby gem, red onions, new potatoes, fine beans, black olives and cherry tomatoes, dressed with extra virgin olive oil and lemon juice

PIZZA £7.50

Pizza Margherita (v)

Fior di Latte mozzarella, tomato and basil.

12 inch handmade pizza with 1 topping of your choice:

Roast Peppers / Mushrooms / Onions / Cherry Tomatoes / Rocket / Fresh Chilli / Salami / Ham / Spicy Chicken / Italian Sausage

Extra toppings £1

MAINS £7.95

Salsicce di Capriolo

Homemade (Mimmo's own recipe) venison sausage braised with red onions, red wine and thyme, finished with cranberry jam and served with creamy mash and fine beans

Cozze al Pomodoro

Fresh rope mussels cooked with white wine, chilli, garlic, herbs and tomato sauce, served with garlic bread

Pollo Fritto

Goujons of chicken breast coated in parmesan and egg batter, golden fried and served with chips, salad and garlic mayonnaise

Trota alla Grenoblese

Fillet of fresh trout pan fried with lemon juice, capers, butter and fresh parsley, served with new potatoes and fine beans

Parmigiana di Verdure (v)

Slices of aubergines, courgettes, spinach and potatoes alternated with tomato sauce, mozzarella and basil, baked and served with a rocket and cherry tomato salad

DESSERTS £3.00

Porrelli's cream egg ice cream

Meringue served with fresh cream and fresh fruit coulis

Chefs choice dessert

OPEN 11AM FOR MORNING COFFEE

Monday to Saturday