DESSERTS

LEMON CHEESECAKE

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

CHOCOLATE BROWNIE

A warm homemade chocolate brownie drizzled with chocolate sauce. Served with a scoop of vanilla ice-cream.

TIRAMISU

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

2 scoops of ice-cream or sorbet of your choice served with wafers. Choose from:

Chocolate, vanilla, strawberry or lemon sorbet.

SIDES

CHIPS

£3.75

GREEN SALAD

£3.75

ROASTED NEW POTATOES £3.75

TOMATO AND BASIL SALAD

£3.75

GLUTEN FREE MENU AVAILABLE ON REQUEST.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES UPON PLACING YOUR ORDER.

della casa

la cucina italiana

Lunch Menu

Monday - Friday

12-3

2 courses - 16.95

3 courses - 19.95

STARTERS

INSALATA CAPRESE (V)

Buffalo mozzarella, plum tomatoes and black olives, finished with a drizzle of olive oil and basil.

CROSTINI AL CAPRINO (V)

Oven baked homemade ciabatta and goats cheese, served with rocket salad and drizzled with balsamic glaze.

CALAMARI

Fried squid dusted with semolina served with rocket and tartar dip.

AGLIO (V)

Flat bread with garlic oil and rosemary.

AFFETATI MISTI

A light platter of Italian flavours: Napoli salami, buffalo mozzarella, plum tomato, black olives and grilled garlic brushed ciabatta with tomatoes and basil.

MAINS

PASTA

SPAGHETTI POMODORO (V)

Spaghetti pasta cooked in rich tomato sauce with garlic, butter and baby tomatoes. Finished with basil.

LINGUINE DELLA CASA

Linguine pasta with chicken, in a creamy tomato sauce with chilli, garlic and a touch of mascarpone, finished with spring onions.

PENNE AL FORNO (V)

Creamy penne pasta with courgettes, broad beans, peas and mascarpone, finished with parsley.

RISOTTO

RISOTTO FUNGHI (V)

Creamy risotto with flat mushrooms finished with parsley and rocket.

RISOTTO PISELLI

Creamy risotto with prosciutto ham, peas and mascarpone, finished with parmesan shavings.

CARNE

BRANZINO

Fillet of pan-fried sea bass served with chips, peas and a pesto dressing.

POLLO DELLA CASA

Grilled chicken breast with roasted new potatoes served with a mushroom, white onion and oregano tomato sauce.

FILETTI DI MAIALE

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

PIZZA

MARGHERITA (V)

Tomato sauce and mozzarella finished with garlic oil.

PIZZA NAPOLTANO

Tomato sauce, mozzarella, salami and red onions, finished with a sprinkling of oregano and garlic oil.

PIZZA VENEZIANA (V)

Tomato sauce, mozzarella, mushrooms and olives, finished with garlic oil.

PIZZA ETNA

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