

## SHARING PLATES

<b>Gio's Antipasto</b> £20.00	<b>Piatto Di Pesce</b> £22.00
start your meal the true Italian way! Our chef will prepare a generous plate of Italian hams, cheeses, olives and bread	platter of homemade fishcakes, calamari, mussels and smokey prawns served with dipping sauces and pickled vegetables
<b>Crostini Misti</b> £15.00	<b>Pane</b> £9.00
sharing plate of 6 crostini – 2 tomato and basil 2 gorgonzola, prosciutto and honey 2 garlic sauteed mushrooms	platter of assorted Italian breads with olive oil, balsamic vinegar, pickled vegetables and olives

## ANTIPASTI

<b>Zuppa del Giorno</b> £6.50	<b>Arancini al Ragù</b> £9.00
soup of the day (vg) served with Italian bread (v)	fried rice balls stuffed with bolognese sauce and mozzarella
<b>Crostini Gorgonzola, Prosciutto e Miele</b> £9.00	<b>Funghi all'Aglio</b> £8.00
grilled Italian bread topped with gorgonzola, prosciutto and honey	mushrooms baked with garlic in a white wine cream sauce served with Italian bread add chicken (+ £3)
<b>Bruschetta</b> £7.50	<b>Cocktail Di Gamberi</b> £9.00
grilled Italian bread topped with tomatoes, shallots, garlic, olive oil and fresh basil (v) add prosciutto (+ £3)	prawns served on a bed of crisp lettuce, topped with marie rose sauce and a dusting of smoked paprika
<b>Calamari Fritti</b> £10.00	<b>Insalata Caprese</b> £9.00
deep fried squid with a fresh chilli and garlic mayonnaise	buffalo mozzarella, tomatoes and basil (v) add prosciutto (+ £3)
<b>Tris di Salmone</b> £10.00	<b>Polpette</b> £9.00
hot smoked salmon, cold smoked salmon and salmon pate served on a bed of leafy salad with crostini and a creamy dill sauce	meatballs baked in our homemade tomato sauce and mozzarella served with Italian bread

Choose any 3 Antipasti for £23



## PASTA

<b>Spaghetti Puttanesca</b> £15.00
tomatoes, olive oil, olives, chilli peppers, capers and garlic (vg)
<b>Spaghetti al Limone</b> £15.00
green beans and asparagus in a lemon parmesan cream sauce (v) add chicken (+ £5)
<b>Tagliatelle alla Bolognese</b> £17.00
slow cooked beef in a tomato sauce with sauteed onion, celery and carrot
<b>Penne All' Arrabbiata</b> £15.00
a fiery tomato, chilli, garlic and olive oil sauce (vg)  add chicken, prawns or ground Italian sausage (+ £5)
<b>Spaghetti Carbonara</b> £16.00
a very traditional Italian carbonara of only eggs, guanciale, pecorino cheese and black pepper  if you would like cream added please ask.
<b>Linguini Al Gamberi</b> £18.00
prawns in a spicy roasted tomato and pepper sauce drizzled with a basil olive oil
<b>Penne al Salmone</b> £18.00
smoked salmon in a tomato, vodka and cream sauce
<b>Gnocchi con Pollo</b> £18.00
small Italian potato dumplings baked in a roasted red pepper and tomato sauce with chicken. can be served vegetarian on request (v)
<b>Lasagne</b> £16.00
your choice of meat lasagne or vegetarian lasagne (v) served with salad and garlic bread
<b>Cannelloni</b> £15.50
cannelloni stuffed with courgettes, peppers and mascarpone with our homemade tomato sauce served with salad and garlic bread (v)

all pastas except cannelloni, gnocchi and lasagne can be offered with gluten free fusilli

## SECONDI

<b>Polpette al Sugo</b> £18.00
our homemade meatballs in a rich tomato sauce served to your choice on a bed of creamy polenta with Italian bread or with spaghetti
<b>Petti di Pollo con Funghi Cremosi al Timo e Aglio</b> £20.00
chicken breast in a creamy thyme, garlic and mushroom sauce with rosemary roasted potatoes and tenderstem broccoli
<b>Scaloppine Lombarda</b> £21.00
your choice of pan fried panko coated pork or chicken served with spaghetti in a tomato sauce and green beans
<b>Merluzzo</b> £21.00
pan seared cod in a white wine, garlic, lemon and caper sauce served on top of green peas, spinach and mashed potatoes.
<b>Spezzatino di Manzo e Salsiccia</b> £22.00
Italian stew of beef, Italian sausage and vegetables in a rich red wine sauce served with your choice of mashed potatoes or creamy polenta and Italian bread
<b>Bistecca</b> £29.00
12oz Ribeye served with chargrilled tomato, mushrooms, fries, onion rings, tenderstem broccoli and your choice of sauce <b>Sauces:</b> -peppercorn -mushroom -horseradish -spicy arrabbiata
<b>Bistecca di Cavolfiore</b> £16.00
cauliflower steak in a creamy white wine and horseradish sauce with roast potatoes and tenderstem broccoli (v)

## CONTORNI

<b>Funghi Trifolati</b> £4.00
mushrooms sauteed in olive oil, garlic and parsley (v)
<b>Faggiolini verdi alla Modenese</b> £4.00
green beans with balsamic and garlic (vg)
<b>Insalata Mista</b> £4.00
mixed lettuce leaves, tomato, carrot and house dressing (vg)
<b>Purè Di Patate</b> £4.00
mashed potatoes (v)
<b>Patate Arrosto con Rosmarino</b> £4.00
potatoes roasted with garlic and rosemary (vg)
<b>Patatine Fritte</b> £4.00
skin-on fries (vg)
<b>Patatine Fritte al Parmigiano e Tartufo</b> £5.00
skin-on fries with truffle seasoning and parmesan (v)
<b>Pane All'aglio</b> £4.00
garlic bread (v)
<b>Pane All'aglio con Formaggio</b> £5.00
garlic bread with mozzarella (v)

## DOLCI

<b>Torta Barozzi 'style'</b> £8.00
a dense, flourless chocolate cake made with rum, coffee, and almonds topped with mascarpone cream (gf) (authentic Torta Barozzi has a secret ingredient that you can only find if you visit Pasticceria Gollini in Vignola, where the cake was born but we hope you enjoy our version)
<b>Tiramisu</b> £9.00
coffee-soaked ladyfingers and layers of mascarpone cheese, this mood-boosting Italian dessert literally translates to pick-me-up
<b>Torta di Formaggio</b> £8.00
cheesecake of the day
<b>Mousse</b> £7.00
mousse of the day
<b>Crostata al Limone</b> £9.00
lemon tart with raspberry ice-cream
<b>Gelati</b> £7.00
3 scoops of your choice from our ice cream display
<b>Knickerbocker Glory</b> £9.00
a La Lombarda tradition from back in the days of us being the corner café!

(v) - vegetarian

(vg) - vegan

