# **GIFT FOR TWO**

# **STARTERS**

### GARLIC BREAD WITH MOZZARELLA OO\*

Hand stretched pizza dough baked with plenty of garlic and parsley

### TOMATO BRUSCHETTA OG\*

Crisp toasted ciabatta topped with cherry tomatoes, red onion, balsamic glaze & basil pesto

### **CALAMARI**

 $Crispy\ calamari\ served\ with\ our\ tangy\ pestonnaise\ dip$ 

Go large +3.50

**BEST SELLER** 

### **OVEN-BAKED KING PRAWNS**

Oven-baked spicy king prawns in chilli butter served with toasted focaccia bread and garnished with parsley

### TOMATO & BURRATA SALAD O

A whole creamy Burrata, served with cherry tomatoes and our basil pesto

### HUMMUS & FLATBREAD

 $Smooth\ and\ rich\ hummus,\ finished\ with\ freshly\ chopped\ parsley\ and\ served$ with warm flatbread

### **MAINS**

### MARRY ME CHICKEN PASTA \*\*

Roast chicken breast in a rich cheesy, garlic, sun-dried tomato sauce, tossed with rigatoni

### SPAGHETTI CARBONARA \*\*

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese Add chicken +3.00

A NEW FAVOURITE

### SPAGHETTI BOLOGNESE \*

Spaghetti topped with succulent beef ragu Bolognese sauce, a true Italian classic

### PLANT-BASED SPAGHETTI BOLOGNESE 🍩 🐵 \*

Spaghetti topped with meat-free Bolognese in a rich tomato sauce

### CHICKEN. MUSHROOM & GARLIC PASTA ◎\*®\*

Rigatoni pasta in creamy roasted garlic and wild mushrooms with chicken and parsley

### SPINACH & RICOTTA CANNELLONI

Pasta tubes, filled with creamed spinach and ricotta in a rich tomato and béchamel sauce

### **VERY MEATY CALZONE**

Generously filled with pepperoni, chicken, pancetta, roasted peppers, mozzarella and rich tomato sauce

### CHICKEN MILANESE (+2.00)

A lightly breaded chicken breast, fried until golden and crispy, with grilled lemon finished with Italian cheese.

Served with your choice of:

SPAGHETTI POMODORO

OR HOUSE FRIES served with rocket and a Calabrese dip

Upgrade your fries to either chilli or truffle fries for +£1 **MOST LOVED BY GUESTS** 

Tender braised beef in a rich ragu, layered with pasta sheets, cheddar  $\ensuremath{\mathcal{B}}$  mozzarella bechamel  $\mathcal{E}$  smothered in freshly grated parmesan

### TUSCAN BEEF & MASH (+3.00)

Slow-braised featherblade of beef in a rich gravy, served with creamy mashed potatoes and

### THE SPICY ONE PIZZA \*\*

Spicy Nduja, pepperoni, rich tomato sauce and mozzarella, finished with

red chillies and drizzled with honey

**CHEF'S CHOICE** 

### MEAT LOVERS PIZZA \*\*\*

Prezzo three meat special, pepperoni, chicken, smoked pancetta, mozzarella and rich tomato sauce

A MUST TRY

### CRISPY CHICKEN CAESAR SALAD

 $Golden\ and\ crispy\ chicken\ and\ prosciut to\ tossed\ with\ crunchy\ baby\ gem\ lettuce\ dressed\ in$ a rich creamy Caesar dressing, grated Italian cheese and croutons

### SPAGHETTI WITH KING PRAWNS \*

Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli

**WE ADORE** 

### CRAB & LOBSTER RAVIOLI (+2.00)

Handmade ravioli filled with crab and lobster, served in a velvety rich lobster bisque with prawns, and cherry tomatoes. Finished with a handful of peppery rocket



HOUSE FRIES O CHILLI GARLIC CHEESE FRIES O TRUFFLE FRIES O GARLIC BREAD STICKS O WARM FOCACCIA BREAD ® BABY CAESAR SALAD ® ® TENDERSTEM BROCCOLI ® MIXED LEAF SALAD GARLIC ROASTED POTATOES

### **DESSERTS**

### WHY NOT END YOUR MEAL WITH A COCKTAIL OR COFFEE? - ASK YOUR SERVER

### HOT CHOCOLATE FUDGE CAKE OG

Rich warm chocolate fudge cake, topped with salted caramel and chocolate sauce and a crumbled Cadbury Flake. Served with a scoop of vanilla ice cream

### STICKY TOFFEE PUDDING O

Luxurious sponge in warm caramel butterscotch sauce served with a scoop of

### LOTUS BISCOFF CHEESECAKE ®

Our twist on the classic banoffee pie. Light cheesecake, topped with a Biscoff biscuit crumb, served with fresh banana and drizzled with chocolate sauce

### TIRAMISU 0

A classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and dusted with cocoa

### TRIPLE COOKED NUTELLA DOUGHNUT BALLS O

A stack of hot and fresh house sugar glazed doughnuts served with a Nutella  $\mbox{\rm dip}$ 

## DRINKS OFFERS

### COCKTAILS - TWO FOR £10

Choose from any two cocktails on the drinks menu, including non-alcoholic range

# PORETTI - TWO FOR £8

Two small bottles of Poretti

### BOTTLE OF WINE FOR £20

Choose from our house white or red wines, including our non-alcoholic wines

### BOTTLE OF WINE FOR £25

Choose from our Pinot Grigio rosé, Montepulciano or Sangiovese

### Allergies & Nutrition

Please inform us of any specific dietary requirements before ordering. If you have an allergy, intolerance or want to learn more about our nutritional values, please scan the QR code or ask a team member. Adults need around 2000 Kcals a day. Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our menu descriptors do not include all ingredients or allergens. 🌕 \* Vegetarian option available upon request 🜚 \* Vegan option available upon request - these dishes are made with vegetarian and vegan ingredients, however there is a risk of cross contamination with products of animal origin, please refer to the allergy menu for further information.

🕮 \* Gluten free option available upon request. Our processes for making gluten free dishes have been accredited by Coeliac UK. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we have strict controls in our kitchens, please be aware that all our food is prepared and cooked in the same kitchen. However, processes are in place to ensure that meals on this menu are gluten free. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our meat and fish dishes may contain small bones. Olives may contain stones.



# GIFT FORTWO MENU