BOTTOMLESS DRINKS

CHOOSE ONE OF THE BELOW:

- PROSECCO (FAMILGLIA BOTTER)
- PARDAL (LAGER)
- HOUSE GIN OR VODKA (INCLUDING DRAUGHT MIXER PEPSI, DIET PEPSI, LEMONADE, TONIC)
- NON-ALCOHOLIC ALTERNATIVE (ONLY £25PP)

STARTERS

Olives (V,GF)

A bowl of marinated Italian olives

Pelli (V,GF)

Vercelli's famous crispy potato skins served with garlic mayonnaise

Polpette (GF)

Our spicy pork & beef meatballs baked in a Napoli sauce and topped with melted mozzarella cheese

Bruschetta Al Pomodorro (V)

An Italian classic - fresh cherry tomatoes tossed in basil pesto and served on toasted sourdough with a bed of dressed leaves, topped with Grana Padano shavings

New! Impasto (V)

Dough balls baked and tossed in garlic butter, sprinkled in parmesan and served with a garlic mayonnaise

PIZZA - MAIN

Gluten free pizza bases available £3 Supplement

Pizza Margerita (∨)

Tomato base with Mozzarella cheese

Pizza Pepperoni

Tomato base with mozzarella cheese and spicy pepperoni

Pizza Proscuito Funghi

Tomato base with mozzarella cheese, mushrooms and cooked prosciutto

Pizza Vegetariana (V)

Tomato base with mozzarella cheese, mushrooms, mixed peppers and red onion

Pizza Hawaiian

Tomato base with mozzarella cheese, pineapple chunks and cooked prosciutto

Pizza Kiev

Tomato & garlic butter base with mozzarella cheese, mushrooms and chicken breast chunks

Pizza Bolognese

Tomato base with mozzarella cheese, our beef ragu and finished with Grana Padano shavings



PASTA - MAIN

Gluten Free pasta available

Lasagna Al Forno**

Layered pasta sheets with our Beef mince ragu, béchamel sauce and a mix of mozzarella and Parmesan cheese

Lasagna Vegetarian (V)

Layered pasta sheets, peppers, red onion, courgette with a mix of creamy mascarpone, mozzarella and Parmesan cheese

Rigatoni Salmone

Shredded smoked salmon in a Napoli, cream & garlic sauce

**Rigatoni Tuscana

Spicy Tusan sausage in a Napoli & garlic sauce, topped with fresh chilli

Linguine Cipolle (V)

Olives, red onion and mixed peppers in a Napoli & garlic sauce ...(V) Spice it up and add veggie nduja paste... +£1

Parpadelle Bolognese

Traditional Beef mince ragu topped with Grana Padano shavings

Risotto Sorentina (V,GF)

Mediterranean vegetables cooked in a white wine, Napoli and garlic sauce with Carnaroli risotto rice, a touch of basil pesto and finished with Parmesan

SIDES

Mixed Leaf Salad (gf,v) + £4

Homemade Chips/Fries (gf,v) + £4

Hot Honey Chips (gf,v) + £4.50

Pesto Roasted Mediterranean Veg (gf,v) + £4

Truffle & Parmesan Chips/Fries (gf,v) + £5

Sweet Potato Fries (gf,v) + £5

Bacon fries - mozzarella cheese, maple bacon, vercelli sauce (gf) + £6

Cheesy Bolognese Fries (GF) + £6

TO FINISH

CHOOSE FROM:

- SHOT OF LIMONCELLO
- AMERICANO COFFEE
- 1 SCOOP OF ICE CREAM (CHOICES BELOW)

ICE CREAM FLAVOURS:

SOURCED FROM THE HANDMADE ICE CREAM CO

DOUBLE BELGIAN CHOCOLATE | CRUSHED STRAWBERRIES | MADAGASCAN VANILLA |LEMON SORBET | RASPBERRY SORBET | KINDER BUENO (CONTAINS GLUTEN) | BISCOFF BISCUITS (CONTAINS GLUTEN) |RASPBERRY ETON MESS (CONTAINS GLUTEN)

T&C'S Apply

3 courses and unlimited prosecco, house gin/vodka or pardal lager for £35pp. Draught mixers with spirits - Pepsi/pepsi max/lemonade/tonic. Your 2 hour slot will begin once the first drink is poured Glasses will be refilled by our bar staff. Single spirit measures only.

Your last drink will be served 15 minutes before your departure time. All members of the table must participate in bottomless lunch.

Participants can not change between alcoholic drinks during their time slot.

All participants must be 18 years+

