

Fellinis

DOLCE VITA

SET LUNCH MENU

Lunch from 12:30 - 3:00 pm

2 courses £ 14,⁹⁵, 3rd course £ 5.⁰⁰

2 courses of starters and mains or mains and desserts

STARTERS

Arancini al Tartufo

Sicilian arancini with mushroom & truffle served with comte bechamel (G,D)

Caprese

Tomato and mozzarella salad (D)

Insalata di Caprino e Miele

Goat cheese & honey salad served with mint, pistachio, micro leaves & honey and citrus dressing (D,N)

Polpette al pomodoro

Slow cooked meatballs in tomato ragu with parmesan and basil (G,D,So)

Pane all'aglio

Homemade garlic bread (G,So)

Butternut squash soup

Served with chestnut crumble, pumpkin seeds and pine essence (G,D)

Bocconcini di mozzarella impanati

Breaded mozzarella bites, tomato and basil sauce (G,D,So)

PIZZA

Margherita

Tomato base, mozzarella, olive oil, parmesan cheese & basil (D.G.)

Margherita topped with chips (D.G.)

Capricciosa

Tomato base, mozzarella, mushrooms, ham, artichokes, olives, salami, olive oil & basil (D.G.)

Diavola

Tomato base, mozzarella, spicy Italian salami & olive oil (D.G)

Ortolana

White base, mozzarella, grilled vegetables, olive oil, parmesan cheese & basil (D.G.)

MAIN COURSES

Spaghetti alla Bolognese

Homemade spaghetti served with Bolognese sauce (G,D,E,So)

Pappardelle della nonna

Pappardelle pasta with tomato, basil and smoked mozzarella (G,D,So)

Linguine puttanesca e pesce spada

Homemade linguine with swordfish, olives, capers and cherry tomato (G,D,F)

Tonnarelli cacio e pepe

Homemade Tonnarelli pasta with butter, pecorino cheese, parmesan and guanciale (G,D,So)

Petto di pollo alla Milanese

Chicken Milanese with burrata, tomato sauce and chips (G,D,So)

Branzino

Seabass served with roast potato & caper sauce (F)

Pork loin

Served with roast potatoes & sage butter (D)

SIDES

Insalata Caprese

Tomato, mozzarella & basil salad (D.)

£ 5.⁹⁵

Mixed leaf salad

£ 5.⁹⁵

Green salad

£ 5.⁰⁰

French Fries

£ 5.⁰⁰

Truffle and Parmesan fries (D.)

£ 7.⁰⁰

Garlic bread with cheese

£ 6.⁰⁰

Garlic bread with n'duja & cheese

£ 7.⁰⁰

Deep fried courgettes (G,So,D)

£ 6.⁰⁰

10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL
G – Gluten, D – Dairy, E- Eggs, N- Nuts, So, Soya, F- Fish, Cr- Crustacean, Mo- Mollusc,
Mu- Mustard, Se- Sesame, Sul- Sulphites, Ce- Celery, L- Lupin

DOLCI - DESSERTS

Affogato

Vanilla ice cream with espresso coffè (D.) add Amaretto or Bayleys

Tiramisu' (G.D.)

Panna cotta ai frutti di bosco

Set cooked sweet cream and milk served with mix berries

Brownie al cioccolato

Belgian chocolate brownie served with chocolate sauce and pistachio ice cream (D.G.N)

Lemon polenta cake

Lemon polenta cake served with white chocolate ice cream and lemon curd (D.N.)

Treacle sponge pudding (D.G.N.E)

Served with brandy custard and vanilla ice cream

Ice cream and sorbet selection



WINE PAIRING WITH YOUR LUNCH



WHITE	175 ml	250 ml
<i>PINOT GRIGIO</i>	£ 6.95	£ 8.60
<i>GAVI</i>	£ 7.95	£ 9.95
RED	175 ml	250 ml
<i>NINI' (Primitivo)</i>	£ 6.95	£ 9.95
<i>MALBEC</i>	£ 6.50	£ 8.50

2 COCKTAILS FOR £14



BOTH COCKTAILS MUST BE THE SAME (TILL 3 PM)

MOJITO

PORN STAR MARTINI

APEROL SPRITZ

BELLINI

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