

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

Classic Sicilian deep fried rice ball with Bolognese sauce and parmesan sauce (G,D,So)

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)

PIZZA

Margherita

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

Margherita topped with chips (D,G.)

Capricciosa

Tomato base, Buffalo 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

Tagliatelle alla Bolognese

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

Gnocchi al pesto

Potato gnocchi served with herbs pesto and lemon (G,D,E,So)

Linguine con cernia

Homemade linguine with stone bass and cherry tomato (G,D,F)

Spaghetti cacio e pepe

Homemade spaghetti 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)

Merluzzo

Poached Cod served with spinach and keta beurre blanc (F)

Pork cheeks

Served with celeriac puree and mushrooms

SIDES

Insalata Caprese £ 5.⁹⁵

Tomato, buffalo mozzarella & basil salad (D.)

Mixed leaf salad £ 5.⁰⁰

Green or mix leaf salad £ 5.⁰⁰

French Fries £ 5.⁰⁰

Truffle and Parmesan fries (D.) £ 5.⁰⁰

Garlic bread with cheese £ 5.⁵⁰

Garlic bread with n'duja & cheese £ 5.⁰⁰

Deep fried courgettes (G,So,D) £ 5.⁰⁰

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 coffee (D.) add Amaretto or Bayleys

Tiramisu* (G.D.)

Panna cotta al cocco

Coconut panna cotta served with tropical fruit salad and roasted shaved coconut Vegan

Brownie Pistacchio & Cioccolato

Belgian chocolate Brownie & Pistacchio served with ice cream (D.G.N)

Banoffe and peanut butter pie (D.G.N)

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>NINP (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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