

FELLINI'S LUNCH MENU

SUN-FRI COCKTAILS 2-4-1

LUNCH FROM 12.30–3pm

ANY 2 COURSES WITH A GLASS OF HOUSE WINE OR PROSECCO £15 PER PERSON

3RD COURSE £5

STARTERS

ZUPPA- Soup of the day (Vg-Gf)

ARANCINI- Deep fried rice balls with truffle

ZUCCHINE- Deep fried courgettes(V)

PANE all'aglio -Homemade garlic bread with cheese (Vg)

BOCCONCINI- Breaded buffalo mozzarella bites, San Marzano & basil sauce

BRUSCHETTA- Selection of two bruschetta(V-Gfo)

FRIGGITELLI-Deep fried Italian Padron peppers

TARTARE DI SALMONE, ERBA CIPOLLINA E LIMONE- Salmon tartare, chives & lemon crème fraiche

POLPETTA AL POMODORO- Meatballs in tomato ragu

MOZZARELLA POMODORI E PESTO- Mozzarella cheese, basil pesto & beef tomato (GF)

TONNO, POMODORO, ORIGANO, OLIVE e CAPPERI- Seared tuna, tomato, black olives, capers, oregano & sesame seeds

MAIN COURSE

PETTO di POLLO MILANESE-Chicken Milanese with fries & tomato sauce

AGNELLO alla GRIGLIA- Chargrilled lamb cutlets, rosemary potato & garlic (Gf-Nf)

TAGLIATA DI MANZO, RUCOLA E POMODORINI- Chargrilled sirloin, rocket, tomato & fries

SOGLIOLA al FORNO RAGÙ DI ZUCCHINE, POMODORINI- Baked fillet of lemon sole, courgettes, tomato & fresh oregano ragu

FILETTO DI BRANZINO OLIVE NERE, CAPPERI E LIMONE-Chargrilled seabass fillet, black olives, capers & lemon (Gf-Nf)

PARMIGIANA di ZUCCHINE-Baked courgette with tomato, basil & cheese (Vg-Gf)

V=Vegetarian/ Vo=Vegetarian Option

Vg=Vegan/ Vgo=Vegan Option

Gf=Gluten free/ Gfo=Gluten free Option

Nf=Nut free

Kindly inform a member of staff of any allergies.

10% discretionary service charge will be added to your bill

PIZZA

MARGHERITA- Tomato, mozzarella, olive oil, parmesan & basil

MARGHERITA PIZZA TOPPED WITH CHIPS

CAPRICCIOSA- Tomato, mozzarella, mushroom, ham, artichokes, olives, Salami & basil.

DIAVOLA- San Marzano tomato, mozzarella, spicy Italian salami

ORTOLANA- Mozzarella, grilled vegetables, olive oil, parmesan & basil

BELPAESE- Cherry tomatoes, mozzarella, Parma ham, olive oil, parmesan & basil

PASTA

RAVIOLI DELLO CHEF- Handmade Ravioli by our Chefs daily

LASAGNE- Traditional lasagne

PAPPARDELLE ALLA BOLOGNESE- Pappardelle with traditional Bolognese sauce

RISOTTO DEL GIORNO- Risotto of the day (Vo-Gf)

MACCHERONCINI GAMBERI e CARCIOFI- Maccheroncini prawns & artichokes.

GNOCCHI – Potato gnocchi with slow cooked duck ragu or with tomato & basil

SPAGHETTI AGLIO, OLIO E PEPERONCINO- Spaghetti with garlic & chilli

SIDES

SPINACH £7/ BROCCOLI WITH N'DUJA £7/ DEEP FRIED COURGETTES £5/

ROASTED BABY POTATOES £5/ SKIN ON FRIES £5

OLIVES £3

**PASTA BAMBINO (PICK YOUR PASTA & YOUR SAUCE) CHILDREN EAT FREE
UNDER 6. SPAGHETTI OR PENNE- TOMATO/FOUR CHEESES/OR PESTO**

DOLCI

TIRAMISÙ- Traditional Italian tiramisu

AFFOGATO- Vanilla ice cream with espresso, add Amaretto or Baileys (V-Gf-Nf)

SELEZIONE DI FORMAGGI ITALIANI, PANE ALLE NOCI E MIELE - Selection of Italian cheese, served with walnut bread and honey (Gfo-Nfo) *£2 supplement

DOLCE DEL GIORNO- Desert of the day

GELATI E SORBETTI- Selection of ice cream and sorbets (V-Gfo-Nfo)

CROSTATA PERE E MANDORLE- Pear and almond tarte & vanilla custard

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