

DELIVINO

LUNCH MENU

Choose a starter and either a small pizza or small pasta and enjoy coffee and petit four on us. Why not have dessert and make it 3 courses?

TO START

HERITAGE TOMATO BRUSCHETTA(V)

basil | oregano | wild rocket

CHICKEN LIVER PÂTÉ

onion marmalade | aged balsamic | toast

SOUP (V)

homemade soup | bread

CHILLI & FENNEL MEATBALLS

parmesan | basil | rosemary focaccia

MAINS

PASTA

SMOKED HADDOCK RISOTTO

creamed leek | parmesan | crispy onions

TUSCAN SAUSAGE & NDUJA RIGATONI

'nduja | house sausage | tomato

SMOKED PANCETTA CARBONARA

parmesan | black pepper | cream

PEA, BROAD BEAN & GOATS CHEESE PAPPARDELLE (V)

garlic | cream | chives

PIZZA

MARGHERITA (V)

mozzarella | basil | EVOO

GOATS CHEESE (V)

caramelised red onion | walnut | rocket | balsamic

SALSICCIA

chilli & fennel sausage | red onion | peppers

DIABLO

'nduja | ventricina salami | jalapeños

SOMETHING SWEET

CREME BRULEE (V)

burnt sugar | vanilla | shortbread

STICKY TOFFEE PUDDING (V)

butterscotch sauce | vanilla ice cream

AFFOGATO (V)

ice cream | espresso | amaretti

2 COURSES - 18

3 COURSES - 23

If you have a food allergy or intolerance, please speak with a member of our team who will be happy to help.

