

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

WILD MUSHROOM BRUSCHETTA (V)

garlic butter | cream

CHICKEN LIVER PÂTÉ

onion marmalade | aged balsamic | sourdough

SOUP (V)

homemade soup | focaccia

CHILLI & FENNEL MEATBALLS

parmesan | basil | focaccia

MAINS

PASTA

SMOKED HADDOCK RISOTTO

creamed leek | parmesan | crispy onions

BRAISED BEEF RAGÙ

tagliatelle | parmesan | basil

SMOKED PANCETTA CARBONARA

parmesan | black pepper | cream

SPINACH & GOATS CHEESE RIGATONI (V)

garlic | walnut | chives

PIZZA

MARGHERTIA

mozzarella | basil | EVOO

GOATS CHEESE (V) 15

caramelised red onion | walnut | rocket | aged balsamic

SALSICCIA 15

chilli & fennel sausage | red onion | roasted red pepper

DIABLO 15

'ndjua | 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 biscuit

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.

