

2 Course £ 11.50 3 Course £ 14.50

Grand' Italia Lunch Menu (12 Noon to 5pm) 7 Days a Week

Starters

Zuppa del Giorno (C, G, M)

Soup of the day or Minestrone soup served with homemade bread & butter

Pane Tricolore (G, M)

Three slices of garlic bread topped with green olive pate, mozzarella cheese & tomatoes

Insalata di Tonno & Borlotti (F, S)

Canned tuna fish, borlotti beans, red onions & extra virgin olive oil served on salad leaves

Cozze al Vino Bianco (C, SH, Sul)

Fresh mussels cooked with garlic, white wine & parsley

Mozzarella in Carrozza (E, G, M, S)

Breaded & fried mozzarella served with roast pepper mayonnaise dip

Main Course

Pizza Vegetariana (G, M)

Tomato, mozzarella cheese, broccoli & roast peppers

Pizza Pollo e Mais (G, M)

Tomato, mozzarella cheese, chicken & sweetcorn

Risotto Fattore (M)

Rice dish cooked with diced chicken, spinach, butter & parmesan cheese

Penne al Tonno (C, G, F)

Penne pasta cooked with onions, canned tuna fish & tomato sauce

Veal Cannelloni (C, G, M)

Oven baked veal cannelloni served with tomato sauce, béchamel & cheese

Grand' Italia Chef Salad (E, M, S)

Mixed leaves, cooked ham, hard-boiled egg, cucumber, tomatoes, black olives, shredded mozzarella cheese & balsamic dressing

Fish & Meat of the Day

Please ask your waiter for today's selection

Dessert

Panna Cotta al Caramello (F, M)

Vanilla flavoured cooked cream served on caramel sauce

Torta Caprese (E, M, N)

Chocolate & almond cake served with whipped cream & chocolate sauce

Dessert of the Day

Please ask your waiter for today's selection

**C=Celery, E=Eggs, F=Fish, G=Gluten, L=Lupin, M=Milk, Mus=Mustard, N=Nuts,
P=Peanuts, SH=Shellfish, S=Soya, Sul=Sulphur Dioxide**

IF YOU HAVE ANY ALLERGIES, PLEASE INFORM A MEMBER OF STAFF

