

Bottomless Lunch

CHOOSE ONE OF THE BELOW:

- PROSECCO (FAMIGLIA BOTTER)
- INCH'S CIDER
- MORETTI LAGER
- HOUSE GIN OR VODKA (INCLUDING DRAUGHT MIXER PEPSI, DIET PEPSI, LEMONADE, TONIC)
- NON-ALCOHOLIC ALTERNATIVE

STARTERS

Olives (V,GF)

A bowl of marinated Italian olives

Pelli (V,GF)

Vercelli's famous crispy potato skins served with garlic mayonnaise

Polpette (GF)

Our spicy pork & beef meatballs baked in a Napoli sauce and topped with melted mozzarella cheese

Bruschetta Al Pomodoro (V)

An Italian classic - fresh cherry tomatoes tossed in basil pesto and served on toasted sourdough with a bed of dressed leaves, topped with Grana Padano shavings

New! **Impasto** (V)

Dough balls baked and tossed in garlic butter, sprinkled in parmesan and served with a garlic mayonnaise

PIZZA - MAIN

Gluten free pizza bases available £3 Supplement

Pizza Margerita (V)

Tomato base with Mozzarella cheese

Pizza Pepperoni

Tomato base with mozzarella cheese and spicy pepperoni

Pizza Proscuitto Funghi

Tomato base with mozzarella cheese, mushrooms and cooked prosciutto

Pizza Vegetariana (V)

Tomato base with mozzarella cheese, mushrooms, mixed peppers and red onion

Pizza Hawaiian

Tomato base with mozzarella cheese, pineapple chunks and cooked prosciutto

Pizza Kiev

Tomato & garlic butter base with mozzarella cheese, mushrooms and chicken breast chunks

Pizza Bolognese

Tomato base with mozzarella cheese, our beef ragu and finished with Grana Padano shavings

PASTA - MAIN

Gluten Free pasta available

Lasagna Al Forno

Layered pasta sheets with our Beef mince ragu, béchamel sauce and a mix of mozzarella and Parmesan cheese

Lasagna Vegetarian (V)

Layered pasta sheets, peppers, red onion, courgette with a mix of creamy mascarpone, mozzarella and Parmesan cheese

Rigatoni Salmone

Shredded smoked salmon in a Napoli, cream & garlic sauce

Rigatoni Toscana

Spicy Tuscan sausage in a Napoli & garlic sauce, topped with fresh chilli

Linguine Cipolle (V)

Olives, red onion and mixed peppers in a Napoli & garlic sauce
...(V) Spice it up and add veggio nduja paste... +£1

Parpadelle Bolognese

Traditional Beef mince ragu topped with Grana Padano shavings

SIDES

House Salad(gf,v) + £4

Homemade Chips/Fries (gf,v) + £4

Hot Honey Chips (gf,v) + £4.50

Onion Rings + £4

Truffle & Parmesan Chips/Fries (gf,v) + £5

Sweet Potato Fries (gf,v) + £5

Bacon fries - mozzarella cheese, maple bacon, vercelli sauce (gf) + £6

Cheesy Bolognese Fries (GF) + £6

TO FINISH

CHOOSE FROM:

- SHOT OF LIMONCELLO
- AMERICANO COFFEE
- 1 SCOOP OF ICE CREAM

ICE CREAM FLAVOURS:

SOURCED FROM ENGLISH LAKES

VANILLA (GF V)

DEATH BY CHOCOLATE (GF V)

RASPBERRY RIPPLE (GF V)

MINT CHOCOLATE (GF V)

PISTACHIO (GF V)

CAPPUCCINO (GF V)

COOKIES AND CREAM (V)

£35 PER PERSON

OR NON-ALCOHOLIC IS £25PP

T&C'S Apply

3 courses and unlimited prosecco, house gin/vodka with Pepsi/pepsi max/lemonade/tonic, inch's cider or moretti. Your 2hour slot will begin after you arrival drink once the first drink is poured Glasses will be refilled by our bar staff. Single spirit measures only.

Your last drink will be served 15 minutes before your departure time. All members of the table must participate in bottomless lunch.

Participants can not change between alcoholic drinks during their time slot.

All participants must be 18 years+