



# Avellino

## Lunch Menu



2 COURSES £ 14.95

3 COURSES £17.95

AVAILABLE MONDAY TO FRIDAY  
EXCLUDING BANK HOLIDAYS

### STARTERS

**AGLIO (V)**

Flat bread with garlic.

**ZUPPA DEL GIORNO (V)**

Soup of the day served with homemade bread.

*(Ask you server for details)*

**CALAMARI FRITTI**

Lightly fried squid served with tartar sauce, lemon and fresh salad.

**WHITEBAIT**

Whitebait served with tartar sauce, lemon and fresh salad.

**BRUSCHETTA NAPOLI (V)**

Fresh tomatoes marinated in olive oil, fresh basil, onion and garlic served on ciabatta bread and finished with balsamic.

**CROSTINI AL CAPRINO (V)**

Pan fried goat cheese served on ciabatta bread, finished with rocket salad and balsamic.

**FUNGHI CON AGLIO (V)**

Pan fried button mushrooms with garlic butter, fresh herbs and white wine, served on homemade bread and fresh salad.

### MAINS

**PENNE ARRABBIATA (V)**

Penne pasta in a spicy tomato sauce with fresh chillies and cherry tomatoes, finished with garlic oil and basil.

**LINGUINE PRIMAVERA (V)**

Linguine pasta with broccoli, courgette, peas and cherry tomatoes cooked with a touch of cream, white wine and lemon juice.

**LINGUINE DI POLLO**

Linguine in a creamy tomato sauce with chicken, mushrooms and a touch of mascarpone, finished with basil.

**SPAGHETTI BOLOGNESE**

Spaghetti with a rich, slowly braised minced beef, red wine, onion, tomato and herb ragú sauce, finished with basil.

**LASAGNA**

Oven baked layers of pasta with beef ragú and béchamel sauce, topped with mozzarella and parmesan cheese.

**RISOTTO AL FUNGHI (V)**

Roasted mushroom risotto with garlic butter, Italian herbs and creamy parmesan cheese.

**BRANZINO**

Pan fried fillet of sea bass dusted in semolina flour, served with chips and salad, finished with a balsamic reduction.

**POLLO CON FUNGHI**

Chargrilled chicken breast with mushrooms, garlic and herbs in a creamy white wine sauce, served with chips and salad.

**PIZZA MARGHERITA (V)**

Tomato sauce, mozzarella, fresh basil and a drizzle of olive oil.

**PIZZA FUNGHI (V)**

Tomato sauce, mozzarella, mushrooms, finished with fresh basil.

**PIZZA VENEZIANA (V)**

Tomato sauce, mozzarella, olives and mushrooms, finished with fresh basil.

**PIZZA ETNA**

Tomato sauce, mozzarella, garlic, fresh chillies and spicy pepperoni.

**PIZZA NAPOLITANA**

Tomato sauce, mozzarella, salami milano and red onions, finished with oregano.

### DESSERTS

**TIRAMISU (V)**

Sponge fingers soaked in Tia Maria, amaretto and coffee liquor, layered with creamy mascarpone cheese and served with chocolate sauce.

**PANNA COTTA (V)**

Set vanilla cream served with raspberry sauce and fresh fruit.

**CHOCOLATE BROWNIE (V)**

Warm chocolate brownie served with vanilla ice cream and fresh fruit, topped with chocolate sauce.

**AFFOGATO (V)**

Traditional coffee based dessert made from a scoop of gelato, topped with crumbled amaretto biscuit and a shot of espresso.

**ICE CREAM (V)**

Choice of two scoops  
(Vanilla, strawberry or chocolate)



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