



AVELLINO

Lunch Menu

2 COURSES £ 16.95

3 COURSES £19.95

STARTERS

ZUPPA DEL GIORNO (V)

Soup of the day served with homemade bread.

(Ask your 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 fresh chillies and cherry tomatoes, garlic oil and basil.

LINGUINE 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 ragù sauce, finished with basil.

LASAGNA

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

CASSARECCE PRIMAVERA

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

RISOTTO AI FUNGHI (V)

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

RISOTTO PISELLI

Rice cooked with peas and ham, pan fried in garlic and butter and served with fresh basil.

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.

MAILE CON FUNGHI

Pan fried tenderloin pork served in a creamy mushroom sauce served with new potatoes.

PIZZA MARGHERITA (V)

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

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 - Chocolate



AVELLINO

Lunch Menu

2 COURSES £16.95

3 COURSES £19.95

MONDAY TO FRIDAY

EXCLUDING BANK HOLIDAYS