# L U N C H M E N U <br> Light lunch from 12-3pm | * Dishes served 12-5pm daily 

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P ERFECT T O S H A R E
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"Pinsa" Sourdough Roman focaccia
Diavola Spianata Calabra, ndujia, mozzarella cheese, tomato sauce \& oregano $\quad 22$

## LIGHTLUNCH

Olives Italian green olives marinated with lemon \& oregano $\downarrow 4.5$

Selection of breads Homemade artisan breads, and Tarallini pugliesi with Bungay Suffolk butter \& extra virgin olive oil V 7.5

| Minestrone soup Seasonal vegetables V | ce-d-e-g-n-s-se | 8.75 |
| :---: | :---: | :---: |
| *Lifehouse prawn roll King prawns dressed in lightly seasoned mayonnaise, cucumber in a brioche roll with seasoned fries | ce-e-g-s-sd | 18.5 |
| *Ciabatta sandwich Porchetta ham, Rocket leaves, basil mayonnaise \& seasoned fries | d-e-g-s | 18.5 |
| *Chickpea \& Mozzarella di Bufala bruschetta V Chickpea, sun dried tomato, mozzarella on toasted sourdough bread, fresh basil | d-g-se | 18 |
| *Roast pepper Carignola olive, capers, hummus on flat bread V | g-sd-se | 16.5 |
| Roasted chicken wings Marinated in bbq sauce. Served with seasoned fries | mu-sd | 16.5 |
| Prime steak burger On brioche bun with grilled pineapple, rocket \& chimichurri. Served with seasoned fries | d-e-g-mu | 24 |
| Puttanesca Classic Italian pasta, olives, capers \& cherry tomato $V$ | g-sd | 16 |
|  | with chicken | 22.5 |
| Tortellini Spinach \& ricotta egg pasta, tomato \& basil sauce | ce-d-e-f-g-mu-n-s-sd | 18.5 |
| Fragrant butternut squash cassoulet Served with coriander rice V | sd | 20 |
| Niçoise salad Mediterranean salad, boiled free-range egg \& Dijon dressing | ce-e-f-mu-sd |  |
|  | With mackerel | 18.5 |
|  | With chicken | 24 |

## All fish dishes may contain bones.

S I D E S


