

RESTAURANT WEEK MENU

6TH - 12TH OCTOBER 2025

3 COURSES FOR £16

STARTER

Pelli (V,GF)

Vercelli' famous crispy potato skins served with garlic mayonnaise

Zuppa (V, GFA)

Soup of the day served with soft sourdough

Polpette (GF)

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

Bruschetta Al Pomodoro (V, GFA)

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

Impasto (V)

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

MAINS

PIZZA

Pizza Margherita (V, GFA)
Tomato base with Mozzarella cheese

Pizza Pepperoni (GFA)
Tomato base with mozzarella cheese and spicy pepperoni

Pizza Prosciutto Funghi (GFA)
Tomato base with mozzarella cheese, mushrooms and cooked prosciutto

Pizza Vegetariana (V, GFA)
Tomato base with mozzarella cheese, mushrooms, mixed peppers and red onion

Pizza Hawaiian (GFA)
Tomato base with mozzarella cheese, pineapple chunks and cooked prosciutto

PASTA

Rigatoni Arrabbiata (V, GFA)
A garlic, chilli and Napoli sauce

Rigatoni Salmone (GFA)
Shredded smoked salmon in a Napoli, cream & garlic sauce

Rigatoni Toscana (GFA)
Spicy Tuscan sausage in a Napoli & garlic sauce, topped with fresh chilli

Linguine Cipolle (V,GFA)
Olives, red onion and peppers in a Napoli & garlic sauce

Pappardelle Bolognese (GFA)
Traditional Beef mince ragu topped with Grana Padano shavings

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

DESSERT

Choose either a scoop of ice cream or a coffee

Ice Cream -
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)