



HOUSE FOR AN ART LOVER

ITALIAN NIGHT

SATURDAY 7TH FEBRUARY

PIZZA

BAKED IN OUR PIZZA OVENS

MARGHERITA 9

san marzano tomatoes, fior di latte, pecorino, basil, evoo (g, d, e)

SWEET MOTHER OF PEPPERONI 12

san marzano tomatoes, pecorino, fior di latte, basil, pepperoni, hot honey (g, d, e)

TRUFFLE SHUFFLE 13

mushroom & truffle base, pecorino, fior di latte, Italian sausage (g, d, e, s)

THE PEST 11

san marzano tomatoes, pecorino, fior di latte, roast vegetables, pesto (g, d, e, n)

HOMEMADE DIPS 1.50

mexican chipotle or house garlic (e, m)

SIDES

MOZZARELLA STICKS 4

GARLIC BREAD 4

add cheese + £1 (g, d)

ARANCINI 5

(g, d, e)

CLASSIC BRUSCHETTA 4

VEGAN (g)

CAPRESE SALAD 5

(d)

HAND CUT CHIPS 4

PASTA & RISOTTO

SPINACH & RICOTTA RAVIOLI 12

with herb butter sauce (g, d, e)

SUNBLUSHED ARRABIATA 10

penne with tomato, chilli and garlic - VEGAN (g)

LASAGNA 12

classic beef lasagna (g, d, s)

SPAGHETTI MEATBALLS 12

aberdeen angus beef meatballs and marinara sauce (g)

SEAFOOD LINGUINE 15

mussels, king prawns, garlic, chilli & basil (g, sf, mo)

CHICKEN MILANESE 13

crispy chicken Milanese, spaghetti pomodoro (g, d)

RISOTTO 13

smoked haddock and pea (d, f)

*GLUTEN FREE PASTA AVAILABLE

DESSERTS

TIRAMISU 5

(g, d, e)

PANNA COTTA 5

apricot and raspberry flavour (d)

AFFOGATO 4

with vanilla or pistachio (d, n)

POLENTA CAKE 4

orange flavour - VEGAN (n)

