

# BLUE MONDAY MENU

## STARTER

5.00 EACH

### HUMMUS & FLATBREAD VG

Smooth and rich hummus, finished with freshly chopped parsley and served with warm flatbread

### OVEN-BAKED CREAMY MUSHROOMS V

Roasted mushrooms baked in a rich and creamy cacio e pepe cheesy sauce, bubbling hot from the oven, served with toasted focaccia bread

### GARLIC BREAD V GF\*

Hand stretched pizza dough baked with plenty of garlic and parsley

### CALAMARI

Crispy calamari served with our tangy pestonaise dip

## MAIN

### LUCKY LASAGNE FOR 8.00 ✿

Order this and you will be given a scratch card with your bill. Win prizes from free meals to £100 gift cards to be used on your next visit.

Tender braised beef in a rich ragu, layered with pasta sheets, cheddar & mozzarella bechamel & smothered in freshly grated parmesan

99P EACH

### ARRABBIATA VG GF\*

Rigatoni pasta in our sweet and spicy pomodoro sauce with a generous helping of garlic and red chilli

Add Burrata +3.00, chicken +3.00 or both +5.00

### SPAGHETTI CARBONARA GF\*

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese

Add chicken +3.00

### PEPPERONI PIZZA VG\* GF\*

Rich tomato sauce, mozzarella and a generous covering of pepperoni

### THE VEGGIE ONE PIZZA V GF\*

A medley of roasted red peppers, mushrooms, spinach and red onion, layered with creamy mozzarella on a rich tomato base

2.99 EACH

### DOUBLE PEPPERONI PIZZA VG\* GF\*

Rich tomato sauce, mozzarella and a very generous topping of pepperoni

### HAM & MUSHROOM PIZZA GF\*

Ham, butter-roasted mushrooms, mozzarella and rich tomato sauce

### MARRY ME CHICKEN PASTA GF\*

Roast chicken in a rich, spicy cheesy sauce of garlic, fresh chilli and cherry tomatoes, tossed with rigatoni

### SPAGHETTI BOLOGNESE GF\*

Spaghetti topped with succulent beef ragu Bolognese sauce, a true Italian classic

### PLANT-BASED SPAGHETTI

#### BOLOGNESE VG GF\*

Spaghetti topped with meat-free Bolognese in a rich tomato sauce

### MARGHERITA PIZZA V VG\* GF\*

Rich tomato sauce, topped with creamy mozzarella and fresh, fragrant basil

**GO GRANDE!**

UPGRADE ANY PIZZA TO A LARGE  
FOR JUST 3.00 EXTRA

5.00 EACH

### MEAT LOVERS PIZZA VG\* GF\*

Prezzo three meat special, pepperoni, chicken, smoked pancetta, mozzarella and rich tomato sauce

### THE SPICY ONE PIZZA GF\*

Spicy Nduja, pepperoni, rich tomato sauce and mozzarella, finished with red chillies and drizzled with honey

### SPAGHETTI WITH KING PRAWNS GF\*

Juicy king prawns in a sweet tomato sauce with a generous

## SIDES

HOUSE FRIES V CHILLI GARLIC CHEESE FRIES V TRUFFLE FRIES V

GARLIC BREAD STICKS V WARM FOCACCIA BREAD VG BABY CAESAR SALAD V GF

TENDERSTEM BROCCOLI V MIXED LEAF SALAD VG GF GARLIC ROASTED POTATOES V

## DESSERT

ADD A DESSERT FOR 5.00

### HOT CHOCOLATE FUDGE CAKE VG GF

Rich warm chocolate fudge cake, topped with salted caramel and chocolate sauce and a crumbled Cadbury Flake. Served with a scoop of vanilla ice cream

### TIRAMISU V

A classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and dusted with cocoa

### TWO SCOOPS OF ICE CREAM OR SORBET

- Ice Cream: Vanilla or Chocolate V GF

- Sorbet: Raspberry or Mango VG GF

### HONEYCOMB SMASH CHEESECAKE VG

Creamy vanilla cheesecake topped with crunchy honeycomb pieces and drizzled with chocolate sauce

### FRESHLY COOKED NUTELLA DOUGHNUT BALLS V

A stack of hot and fresh house sugar glazed doughnuts served with a Nutella dip

# BLUE MONDAY MENU



**MUST BUY A DRINK (EXCLUDES TEA & COFFEE)**

**ADD A KID'S MEAL FOR £1 FROM OUR STANDARD KID'S MENU**

## Allergies & Nutrition

Please inform us of any specific dietary requirements before ordering. If you have an allergy, intolerance or want to learn more about our nutritional values, please scan the QR code on the back of this menu or ask a team member.

Adults need around 2000 Kcals a day. Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our menu descriptors do not include all ingredients or allergens. **V** \* Vegetarian option available upon request **VG** \* Vegan option available upon request – these dishes are made with vegetarian and vegan ingredients, however there is a risk of cross contamination with products of animal origin, please refer to the allergy menu for further information.

**Gf** \* Gluten free option available upon request. Our processes for making gluten free dishes have been accredited by Coeliac UK. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we have strict controls in our kitchens, please be aware that all our food is prepared and cooked in the same kitchen. However, processes are in place to ensure that meals on this menu are gluten free. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our meat and fish dishes may contain small bones. Olives may contain stones.

