OUR GLUTEN FREE OPTIONS ARE MADE WITH GLUTEN FREE INGREDIENTS AND PRODUCED IN AN ENVIRONMENT WHERE OTHER HOME-MADE FOOD IS PREPARED

LIGHT LUNCH

Home-made soup of the day with dressed bread £5.75

Mixed Sicilian olives £3.75 with bread £5.50

Sicilian Caponata with dressed bread [V] £6.55

Italian traditional vegetable stew (aubergines, peppers, capers, raisins, olives & celery) with a sweet-and-sour flavour served at room temperature

Arancino 1 Ball/2 Balls £5.75/£10.75

Traditional Sicilian rice balls filled with:

Meat ragu' (Bolognese)
Italian Ham & Mozzarella
Mushroom & mozzarella [V]
Spinach & Mozzarella

£6.50

Chicken and goat's cheese salad £10.00

Chicken thigh with crumbled goat's cheese, roast peppers, Sicilian olives, mixed leaves & tomato

Broad bean and Feta Pasta Salad [V] £8.95

with sun-blush tomato, parsley, mint & garlic

TOASTED PANINI served all day

 Prosciutto & Mozzarella cheese Italian cooked ham with sun-blush Tomato & Mozzarella cheese

- Local Bacon & Brie
- Panelle & Sicilian Caponata [V]
 Sicilian chickpea fritters with sweet & sour veggies
- Spanish Chorizo, French Brie & sweet chilli sauce
- Chicken, home-made pesto, & £6.75 Mozzarella cheese
- Roast vegetables, Devonshire fire chutney & goat's cheese [V]

SANDWICHES

On Granary bread/Gluten-free bread or Ciabatta

£5.75

 Italian ham salad with mixed leaves mustard mayo & tomato

• Sicilian Caponata & Cheddar cheese [V]

Traditional sweet-and-sour stew made with aubergines, peppers, capers, raisins, celery, olives & mature cheese

- Chicken, Caponata & fresh basil
- Pane e Panelle [V]
 Sicilian chickpea fritters drizzled with lemon juice, mayo & mixed leaves
- Parma ham & rocket
 Italian cured ham, mustard mayo, Grana Padano,
 & rocket leaves
- Roasted peppers and French Brie [V]
 With Devonshire fire chutney and mixed leaves
- Fig & almond [V]
 With rocket leaves & goat's cheese
- Mature Cheddar & tomato with mayo