



Lunch

2 Courses 10.95

AVAILABLE TUESDAY-FRIDAY

CAPRESE (V)(GF)

Buffalo mozzarella, cherry tomato & a basil dressing

WILD MUSHROOM & TRUFFLE ARANCINI (V)

Deep fried breaded balls of wild mushroom & black truffle risotto

POTTED CHICKEN LIVER PATE

Served with onion marmalade and charred bread

PORK BELLY BITES (GF)

Slow cooked pork belly with a honey glaze

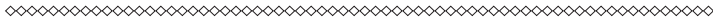
VENETIAN POLPETTE (MEATBALLS)

BEEF & PORK or LAMB & ROSEMARY

Meatballs seasoned with chopped parsley, garlic, salt & pepper, cooked in tomato sauce

CALAMARI FRITTI

Deep fried calamari served with lemon mayo



MUSSELS MARINARA

Fresh mussels cooked in chilli, garlic, parsley & white wine served with fresh warm bread

PESTO GENOVESE (V)(N)

Trofie pasta with green pesto. Made in house with fresh basil leaves, parmesan, garlic, toasted pine nuts & extra virgin olive oil

PUMPKIN & PANCETTA GNOCCHI

Baked gnocchi with creamy parmesan, sweet pumpkin & crispy pancetta

BOLOGNESE FETTUCCINI

Beef and pork mince with celery, carrot, onion and tomato sauce

PERONI BATTERED FISH & CHIPS

Haddock fillet battered and served with chunky chips, fresh tartare sauce & lemon wedge

VENETIAN POLPETTE (MEATBALLS) FETTUCCINI

BEEF & PORK or LAMB & ROSEMARY

Meatballs seasoned with chopped parsley, garlic, salt & pepper, cooked in tomato sauce and fettuccini pasta

ONE CHILD EATS FREE WITH EVERY ADULT MAIN COURSE OR SET LUNCH MENU

- ALLERGY INFORMATION -

For any allergens or intolerances please make your server aware before placing your order.

(GF) GLUTEN FREE (V) VEGETARIAN (N) CONTAINS NUTS

Discretionary 10% Service Charge will be added to your bill with thanks



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