

2 COURSES FOR £15

Starter & Main or
Main & Dessert



MARZANO'S LUNCH SET MENU

MONDAY - FRIDAY 12PM-4PM

OUR PIZZAS ARE HOMEMADE
AND STONE BAKED AT 350°

Any pizza can be made into a calzone.
Gluten free and vegan options are available.
Please ask your server for details.

Starters

SOUP OF THE DAY **V GFO**

Served with toasted Italian bread.

PROSCUITTO & MOZZARELLA CROSTINI **GFO**

Oven baked baby mozzarella and prosciutto ham lightly toasted Italian bread with a rocket & balsamic glaze.

HUMMUS & BREAD **V, Ve GFO**

Hummus served with rosemary bread.

BRUSCHETTA **V, Veo Nuts GFO**

An Italian classic. Marinated tomatoes, oven roasted tomatoes, basil and fresh rocket form a colourful cocktail of flavours on toasted Italian bread. Drizzle of extra virgin olive oil served with green pesto.

ARANCINI **V**

Italy's favourite dish! Rice balls coated with breadcrumbs, deep fried & stuffed with mozzarella. Served with peperonata sauce & side salad.

CAPRA GRILL **V GFO**

Crumbly melted goat's cheese on a ciabatta with caramelized onions, beef tomatoes and mixed leaves.

Mains

LINGUINE ALLA BOLOGNESE **GFO**

Linguine pasta with a classic tomato and minced beef bolognese sauce.

LINGUINE CON GAMBERONI (+£2) **GFO**

Marinated king prawns and capers in a light creamy tomato sauce, wine, chilli, lemon zest, finished with fresh rocket.

HOMEMADE LASAGNE AL FORNO

Slow cooked beef bolognese with layers of egg pasta, bechamel sauce, parmesan & mozzarella.

LINGUINE ALLA CARBONARA **GFO**

Crispy pancetta in a velvety sauce made with mascarpone and grana Padano cheese.

CASARECCE DEL GIARDINO **V, Veo GFO**

A winter's garden of roasted courgettes, peppers, peas & red onion, with cherry tomatoes & baby spinach in a light creamy tomato sauce.

CASARECCE ALL'ARRABIATA **V, Veo GFO**

Pasta at its purest and simplest, freshly chopped tomatoes, basil, & chillies, topped with baby mozzarella. **Add chicken or nduja for +£2.50.**

Gluten free pasta +£1

Pastas

PIZZA VERDURE **V GFO**

Artichokes, mushrooms, roasted red peppers and olives on a tomato and mozzarella base, topped with rocket.

PIZZA INFERNO **GFO**

Pepperoni and chillies on a tomato and mozzarella base.

PIZZA FIORENTINA **V GFO**

A fresh egg cooked however you like it, alongside fresh baby spinach, tomato, mozzarella, black olives and shaved grana Padano cheese.

Gluten free pizza +£2

Pizzas

INSALATA CAPRINA **V GFO**

Countryside classic features crumbly melted goat's cheese on a ciabatta with a mixed salad. San Marzano tomatoes, butter beans, roasted onions and cucumber finished with balsamic glaze and an olive oil drizzle.

CHICKEN CAESAR SALAD **GFO**

Pan-fried chicken breast, lettuce, anchovies & Caesar dressing, topped with a slice of homemade rosemary bread & Parmesan cheese.

Insalatas

TIRAMISU

Alternate layers of liqueur-soaked sponge and whipped cream, delicately sprinkled with cocoa powder.

AFFOGATO **GF**

Gelato 'drowned' in a fresh shot of hot espresso.

IL NOSTRA PREFERITO

Limoncello cheesecake served with a raspberry coulis.

GELATO **GF**

Vanilla

Chocolate

Honeycomb

Salted Caramel

Sorbet **Ve** (please ask for flavours)

Strawberry

Gluten free and vegan options are available - please ask a member of staff for more details.

Our menu descriptions do not mention all ingredients so please ask your server before ordering. We cannot guarantee any of our dishes are 100% free from nuts or derivatives. Fish products may contain bones. Olives may contain stones. Cooking oil may contain GM products. All items are subject to availability and include VAT.