



# DOPPIO MALTO

# LUNCH MENU

Any dish listed below...

just **£8**

## PIZZA *Alla Pivra* 12"

48 hour sourdough creating a light crisp base.  
Special mix of flours from the Italian artisan mill Molino Iaquone.

### MARGHERITA

San Marzano tomato sauce, Fior di Latte mozzarella, fresh basil and EVO oil.



### VERDURETTA E SAN MARZANO

San Marzano tomato sauce, Fior di Latte mozzarella, dried courgettes, aubergines and peppers with basil leaves.



### SALAMELLA

San Marzano tomato sauce, Fior di Latte mozzarella, Italian sausage and French fries.



### SPIANATA

San Marzano tomato sauce, Fior di Latte mozzarella topped with Italian spicy Salami.



### POLLO PICCANTE (Shhhh don't tell the Italians)

San Marzano tomato sauce, Fior di Latte mozzarella, chef's own spicy chicken breast recipe, oven roasted peppers, onions and fresh chilli.



### PANCETTA E FUNGHI

San Marzano tomato sauce, Fior di Latte mozzarella, pancetta and champignon mushrooms.



## Fresh PASTA e RISOTTO

### PACCHERI ARRABIATA

Mezze paccheri with spicy garlic and tomato sauce, dry red chilli and olive oil.



### SPAGHETTI CACIO E PEPE

Spaghetti in a creamy Pecorino DOP cheese sauce, grated Pecorino cheese and finished with black pepper.



### PACCHERI CARBONARA

Mezze paccheri with fresh egg yolk, pancetta, pecorino cheese and black pepper.



### LASAGNA CASARECCIA

Egg pasta layers with beef and pork Bolognese sauce, creamy bechamel and grated Grana Padano cheese.



### PARMIGIANA MELANZANE

Grilled aubergines, mozzarella, Edam cheese and tomato sauce, topped with grated Parmesan cheese and basil leaves.



### RISOTTO AI FUNGHI

Creamy Italian risotto rice with wild mushrooms, topped with flaked cheese and truffle oil.



## BURGERS & FILONE

### PANCETTA E FONTAL

Beef burger with creamy Fontal cheese, pancetta, mixed leaf salad and beer flavoured mayo.



### MAIS BURGER

Corn burger with Provolone cheese, sun-dried tomatoes, Tropea red onion in sweet & sour sauce and red cabbage, served with beer mayo.



### 'NDUJA E STRACCIATELLA (+£3 supplement)

Beef burger with creamy Stracciatella cheese, spicy 'Nduja sausage and red cabbage.



### SUPREMA E PECORINO

Chicken breast slowly cooked in the oven and then grilled, Pecorino cheese, plum yellow tomatoes drizzled in oil, rocket leaves and mayo.



### PARMIGIANA E RASPADURA

Aubergine parmigiana, semi-dried yellow plum tomatoes, rocket and raspadura cheese flakes. Served in a toasted filone sandwich.



## SALADS & CO.

### POLLO

Marinated chicken breast, salad leaves, piccadilly tomatoes, red onions, mixed peppers and croutons dressed with our homemade Grana Padano cheese sauce.



### VERDURE

Mediterranean roast vegetables, salad leaves, piccadilly tomatoes, red onions, mixed peppers, sun-dried tomatoes, olives and croutons.



## ITALIAN GRILL

### SALSICCIA TOSCANA ITALIANA

Italian sausage served with skin-on fries and beer mayo.



### SUPREMA AI FUNGHI

Slowly cooked then chargrilled 7 oz chicken supreme. Served with mushroom sauce and skin-on fries.



### SUPREMA PICCANTE

Slowly cooked then chargrilled 7 oz chicken supreme. Served with spicy Napoli sauce and skin-on fries.



### SIRLOIN STEAK (+£8 supplement)

Chargrilled 8oz Scottish sirloin. Served with peppercorn sauce and skin-on fries.

