

LEONE

INCLUSIVE

£25 two courses | £30 three courses

STARTERS

ZUPPA DEL GIORNO Soup of the day, schiacciata and herb butter *(v, gfa)*.

CALAMARI Saffron aioli, chillies and basil oil *(gfa)*.

CHICKEN AND SUNDRIED TOMATO TERRINE Basil, apricot gel and schiacciata *(gfa)*.

8" GARLIC BREAD with mozzarella *(v)*.

MAINS

POLLO A LA POTENTINA Chicken breast with pancetta potatoes, tenderstem broccoli, potentina sauce and chicken skin *(gfa)*.

MELANZANA CAPONATA Chargrilled aubergine steak with caponata sauce, buffalo mozzarella and toasted pine nuts *(v, gfa)*.

ORATA FRITTO Seared sea bream on a bed of white wine, clams, crispy capers and dill, served with tagliatelle pasta *(gfa)*.

RISOTTO AL FORNO Tomato and mascarpone risotto, confit cherry tomatoes, parmesan and olive crumb *(v, gfa)*.

TAGLIATELLE BOLOGNESE Tagliatelle pasta, authentic beef ragu, parmesan *(gfa)*.

PIZZA PICANTE Tomato sauce, mozzarella cheese, spianata picante, ndjua, jalapeno.

DESSERTS

CHOCOLATE AND CHERRY BROWNIE

Cherry gel, chantilly cream, almond chocolate soil *(gfa)*.

VANILLA PANNA COTTA Berry compote, shortbread *(gfa)*.

ICE CREAM Ask your server for today's options *(gfa)*.

*If you have an allergy or intolerance, please speak to a member of staff before you order food and drinks.
(v) Vegetarian (gfa) Gluten-free available.*