

# LUNCH SET MENU

## CIBO MANCHESTER

2 COURSES £20 3 COURSES £25

## PRIMI

### ZUPPA DI CAVOLFOIO V

Creamed cauliflower & roasted artichoke soup, garlic croutons

### MOZZARELLA IN CARROZZA

Fried mozzarella sandwich, spicy tomato relish, poached hen's egg and ham crumbs

### INSALATA CON FUNGHI V

Marinated mushrooms & pickles, crisp gem lettuce, parmesan cheese

### BRUSCHETTA CON SALMONE

Toasted focaccia, beetroot cured salmon, avocado puree, orange & fennel garnish

### PENNE ARRABBIATA V

Pasta tubes with spicy tomato and herb sauce

## SECONDI

### POLLO CON MASCARPONE

Charcoal grilled chicken fillet, charred baby gem, citrus and tarragon mascarpone

### GNOCHI CON ZUCCA V

Potato gnocchi with sage, pumpkin & ricotta puree, crushed amaretti biscuits

### SPAGHETTI CON POLPETTONE

Slow braised beef meatball, spaghetti in spicy tomato & herb sugo

### ANATRA CON ORZO

Honey glazed confit duck leg, pearl barley and sweet potato risotto

### CRESPELLE DI PESCE

Savoury pancake baked with salmon and prawns in a cheesy mustard cream, garden peas

## DOLCI

### TIRAMISU AL CAFFE

Freshly made coffee flavoured tiramisu

### TORTA FORMAGGIO

Cheesecake of the day

### BREAD & BUTTER PUDDING

Italian sweet bread & butter pudding with vanilla custard