



BENVENUTI

DROITWICH

LUNCH MENU

Lunch Menu 2 course £17.50
Available Monday - Friday

STARTERS

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| 1 ZUPPA DEL GIORNO (V)
<i>Soup of the day served with homemade bread, please ask a member of staff</i> | 4 BRODO DI COZZE
<i>Fresh mussels fried with Prosecco, chilli, garlic, shallots, lemon and a touch of cream. Served with home made bread</i> |
| 2 CALAMARI FRITTI
<i>Squid rings served with tartare sauce</i> | 5 FEGATO DI AGNELLO
<i>Lambs liver cooked with red wine, baby shallots and fresh herbs. Served with home made bread</i> |
| 3 FOCACCIA (V)
<i>Focaccia Bread and Olives</i> | |

MAINS

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| 1 LASAGNA
<i>Fresh flat pasta layers with classic bolognese sauce, fresh herbs topped with bechamel & mozzarella</i> | 4 POLLO MILANESE
<i>Chicken breast with breadcrumbs-pan fried, served with spaghetti pomodoro</i> |
| 2 RAVIOLI DELLA CASA (V)
<i>Home made Ravioli filled with spinach and ricotta cheese, served with cream and spinach sauce</i> | 5 RISOTTO DI MARE / SPAGHETTI
<i>Mixed seafood cooked in fish stock with chilli, garlic, lemon and fresh herbs</i> |
| 3 INSALATA DI BRANZINO
<i>One fillet of grilled sea bass served with mixed salad and asparagus</i> | |

Add a dessert for £5.00

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| 1 TIRAMISU | 2 PANACOTTA | 3 AFFOGATO | 4 CHEESECAKE (ask member of staff) |
| 5 ICE CREAM (2 CHOICES) (Vanilla-Strawberry-Honeycomb-coconut-chocolate) | | | |

PLEASE BE ADVISED THAT OUR MEAT AND VEGETABLES ARE LOCALLY SOURCED. ALL OUR MEATS ARE HUNG TO CURE FOR UP TO 30 DAYS.

WE MAY USE FLOUR TO THICKEN OUR SAUCES, PLEASE LET US KNOW OF ANY ALLERGIES YOU MAY HAVE.

(V) denotes vegetarian dishes (VG) denotes Vegan (N) denotes nuts or traces of nuts

All prices are inclusive of vat

Opening Times

MONDAY CLOSED

TUESDAY - SATURDAY 12 NOON TILL 2:30PM // 5:00PM TILL 10:30PM

SUNDAY 12 NOON TILL 9:00PM