

Lunch Menu



A PIN OF SALT
RESTAURANT

Starter

Pane all'Aglio e Mozzarella V

Warm Garlic Bread topped with melted mozzarella cheese.

Arancini Bolognese V

Crispy, golden rice balls filled with a savory, slow-cooked meat ragù and melted mozzarella.

Calamari fritti

Deep fried squid ring served with tartare sauce.

Bruschetta V

Toasted bread topped with chopped tomatoes, origano, garlic and olive oil.

Ricotta e Prosciutto GF

Parma ham style served with ricotta cheese, finished with cold-pressed extra virgin olive oil, and fresh basil leaves.

Main

Penne Arrabiata GF V

Al dente penne pasta tossed in a vibrant tomato sauce, infused with toasted garlic, extra virgin olive oil, and a bold kick of crushed red chili flakes. Finished with fresh Italian parsley.

Spaghetti Bolognese GF

Traditional Spaghetti Bolognese A comforting bowl of al dente spaghetti topped with our signature slow-simmered ragù. Made with 100% lean ground beef, aromatic garden herbs, and a rich tomato sauce. Finished with a generous dusting of freshly grated Parmesan and a sprig of basil.

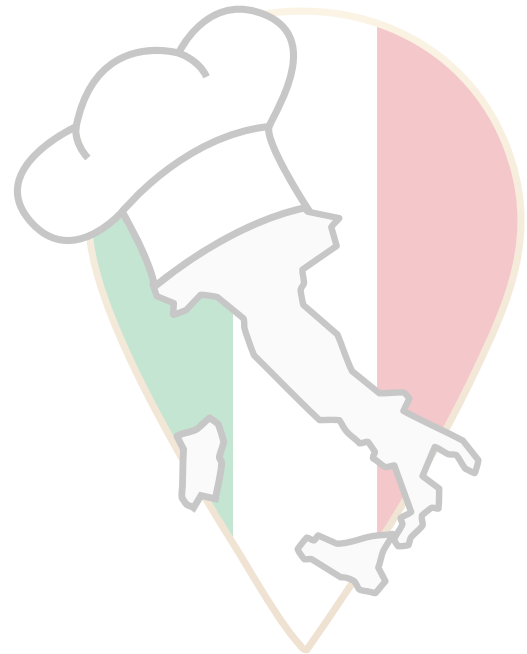
Rigatoni al pesto

Rigatoni pasta served a light creamy and basil pesto sauce.

Spaghetti alle cozze GF

Sautéed mussels with garlic, white wine, tossed with spaghetti and finished with fresh parsley, olive oil and touch of cherry tomatoes.

2 courses £19
or
3 courses £23



Dessert

Tiramisu

Panna cotta GF

Dessert of the day

A PIN OF SALT

V Vegetarian V Optional Vegetarian GF Gluten-free GF Optional Gluten-free V Optional Vegan V Vegan

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