BASIL & GRAPE

LUNCH MENU Available 12pm - 5pm Everyday

NIBBLES AND BREAD

3	Available 12pm - 5pm Everyday CHOOSE ONE OF THE OPTIONS BELOW	
2.2	Quick Bite Choose a panini or a salad & enjoy a	7
2	complimentary soft drink	10
2	Choose a panini or a salad & enjoy a	10
4 ,	Pizza Lunch Any Pizza, a complimentary soft drink and a dessert	12
7	Add £2 extra for each: a small glass of wine, a half pint of beer, a glass of Prosecco	
SC	HETTE	
4	Nduja Soft and spicy sausage from Calabria. Definitely not for the faint hearted!	4.5
4	Radicchio and Gorgonzola (V) Topped with creamy gorgonzola and radicchio	4.5
4.5	Roasted Vegetables (VG) Our special mix of roasted vegetables	4.5
4.5	Bruschette Selection Can't decide which one? Have them all!	24
ı win	e, made to share	48
	The absolute king of all boards! A selection of brusch	ette,
15 1	Formaggi A selection of cheeses, needless to say, a must have with red wine	12
	2.2 2 2 4 1 7 SC: 4 4.5 4.5 NG a win 27	Quick Bite Choose a panini or a salad & enjoy a complimentary soft drink Dolce Lunch Choose a panini or a salad & enjoy a complimentary soft drink and a dessert Pizza Lunch Any Pizza, a complimentary soft drink and a dessert Add £2 extra for each: a small glass of wine, a half pint of beer, a glass of Prosecco SCHETTE 4 Nduja Soft and spicy sausage from Calabria. Definitely not for the faint hearted! 4 Radicchio and Gorgonzola (V) Topped with creamy gorgonzola and radicchio 4.5 Roasted Vegetables (VG) Our special mix of roasted vegetables 4.5 Bruschette Selection Can't decide which one? Have them all! NG BOARDS In wine, made to share 27 Suprema (serves 4) The absolute king of all boards! A selection of brusch cured meats, cheeses, grilled vegetables, fruit and nut Served with two complimentary bread baskets 15 Formaggi A selection of cheeses, needless to say,

For more details please see our drinks menu

Have you heard of Our Famous Wine Tasting?

BASIL & GRAPE

SALADS

SAI			
Carpaccio di Bresaola A lean meat with high-protein content freshly sliced to make a healthy meal	6.5	Goat's Cheese and Pear Goat's cheese paired with sundried tomatoes and pears	6.5
Caprese A classic pairing of buffalo mozzarella and ripe tomatoes	6.5	Tuna Salad Dark tuna straight from Sicily, with balsamic onions, capers and fresh tomatoes	6.5
PANINI		PINSE RIPIENE	
Parma Parma ham and mozzarella	6	Monti (VG) Artichoke spread, roasted aubergine, garlic, mint	7.5
Calabria Nduja, sundried tomatoes and mozzarella	6	Gianicolo Cotto ham, rocket, mascarpone, truffle	7.5
Como Bresaola, parmesan cheese and salad	6	Pigneto Friarelli, scamorza, nduja	7.5
Sicilia Dark tuna, caramelised onions and tomatoes	6	San Lorenzo (V) Ricotta, rocket, aubergine, peppers	7.5
Napoli (V) Tomato, mozzarella and oregano	6	Prati (N) Parma, gorgonzola, radicchio, walnuts, rocket	7.5
Genova (VG) Roasted vegetables	6	What is Roman Pinsa? ~ Pinsa is a secret ancient Roman recipe of pizza do	ugh
Piemonte Goat's cheese, fig jam, olives and fresh tomatoes	6	 ~ 72 hour proofing ~ Low in gluten, high in proteins ~ Extra crispy and fragrant 	
ROMAN PINSA	AN	D ARTISAN PIZZA	
Margherita (V) The classic tomato and mozzarella	9.4	Speck and Gorgonzola Tomato, mozzarella, smoked speck and gorgonzola	10.9
Verdure (V) Tomato, mozzarella and grilled vegetables	10.4	Goat's Cheese Tomato, mozzarella, sundried tomatoes, goat's cheese,	10.9
Vegan (VG) Tomato, vegan mozzarella and grilled vegetables	9.9	caramelised onions, balsamic glaze and rocket Bresaola	10.9
Nduja Tomato, mozzarella and spicy sausage	10.9	Tomato, mozzarella, bresaola, rocket, parmesan cheese and balsamic glaze	
	10.9	Parma and Truffle Tomato, mozzarella, mascarpone tartufato and prosciutto Parma	11.9
Bufala	9.9	Quattro Formaggi	10.4

CHOOSE FROM EITHER ROMAN PINSA, ARTISAN PIZZA OR GLUTEN FREE PIZZA BASE

Tomato and buffalo mozzarella

Tomato, Mozzarella, gorgonzola, scamorza and Parmigiano