Est. 2002

Cardosi's

ITALIAN KITCHEN

LUNCH MENU

1 COURSE £12.95 2 COURSE £14.95 3 COURSE £19.95

Available
Tuesday - Friday 12 - 2pm*
Saturday 12 - 3pm*

PRIMI

MINESTRONE SOUP
San Marzano tomato, vegetable and mixed bean soup served with garlic bread. (vg) (gf)

TUSCAN PATE
Homemade chicken liver pate, caramelised onion, toasted bread. (gf)

BRUSCHETTA RUSTICA
Toasted sourdough topped with basil, garlic and olive oil infused cherry tomatoes. (vg) (gf)

MOZZARELLA STICKS
Crisp fried breaded mozzarella, served with arrabiata dip.

CALABRIAN CHICKEN WINGS
Crispy, spicy, smoky, Southern Italian style marinade, garlic mayo dip. (gf)

BRUSCHETTA CAPRESE
Bruschetta Rustica topped with melted mozzarella, basil oil drizzle.

LUNCH SPECIALS

SALMONE SALERNO
Grilled salmon fillet, baby spinach, sun dried tomato cream sauce, seasonal greens, herbed pan fried potatoes. (gf) (£4.95 supplement)

POLLO MILANESE
Breaded chicken breast, crisp fried served with choice of fries & sugo pot or pasta pomodoro.

GAMBERONI SICILIANA
Zesty king prawns, garlic, chilli flakes, white wine, tomato sugo, arborio rice. (gf)

POLLO PEPE
Grilled butterflied chicken breast, rich peppercorn cream sauce, seasonal greens and your choice of fries or herbed pan fried potatoes. (gf)

PASTA

RIGATONI POMODORO
San Marzano tomato & basil sugo, cherry tomatoes. Available with or without calabrian chilli flakes “arrabiata” style. (vg)

LASAGNE TRADIZIONALE
Made to the same recipe passed through generations of Mamma Cardosi’s

LINGUINE FRANCESCO
Garlic king prawns, chorizo, tomato sugo & touch of cream, fresh parsley.

RIGATONI MARIA
Chargrilled chicken, garlic mushrooms, broccoli, cream sauce, calabrian chilli flakes.

RIGATONI POLLO ALFREDO
Chargrilled chicken pieces, San Marzano tomato basil sugo, touch of cream.

FETTUCCINE CARBONARA
Smoky pancetta, cracked black pepper, parmesan cream sauce - also available without cream, traditional Roman style.

LINGUINE VEGETARIANA
Roasted courgettes, red onions, peppers and San Marzano tomato basil sugo. (vg)

FETTUCCINE SINATRA
“Frank Sinatra Favourite” Crumbled Tuscan sausage, roasted peppers, tomato sugo & chilli flakes.

(Gluten Free pasta available on request)

PIZZA

MARGHERITA
Fresh basil, mozzarella, San Marzano tomato. (vg)

ROMA
Pancetta bacon, roasted mushrooms, chargrilled chicken, margherita base.

PEPPERONI PASSIONE
Pepperoni & nduja sausage topping, mozzarella & tomato base.

CALZONE PICCANTE
Folded pizza filled with pepperoni, crumbled Tuscan sausage, tomato sugo, mozzarella & fresh chilli.

DIAVOLO PICCANTE
Margherita pizza, Sicilian pepperoni, roasted onions, nduja, topped with fresh chilli.

VERDURE MISTE
Margherita topped with Mediterranean vegetables, roasted onions and olives. (vg)

POLLO CALABRESE
Margherita pizza, chargrilled chilli chicken, roasted peppers and roasted onions.

QUATTRO STAGIONI
Classic margherita topped with crumbled Tuscan sausage, pepperoni, sauteed mushrooms & roasted onions.

Choice of Dip with your Pizza
Garlic mayo : Hot chilli honey : Sweet chilli

(Gluten Free pizza available on request) (Vegan cheese available)

CONTORNI

GARLIC BREAD	£3.50
GARLIC BREAD TOPPED WITH MELTED MOZZARELLA	£4.00
SKINNY FRIES:	
Plain	£3.50
Parmesan Snow	£4.00
Garlic & Chilli	£4.00
ROCKET & PARMESAN SALAD	£3.50
FOCACCIA ROSMARINO Stone baked seasoned bread, fresh rosemary, sea salt, olive oil drizzle. (vg)	£4.00

DOLCE

BUDINO DI CARAMELLO
Homemade sticky toffee pudding drizzled with hot butterscotch sauce, served with vanilla ice cream.

CHEESECAKE OF THE DAY
Served with vanilla ice cream.

TIRAMISU
Coffee soaked sponge, mascarpone, cocoa.

GELATO AFFOGATO
Rich espresso coffee. (gf)

GELATO SCOZIA
Hot caramel sauce, crushed homemade tablet. (gf)

BURGER BRIOCHE
Toasted brioche bun, Nutella chocolate, ice cream, sugar dusting.

SORBET ITALIANO
Italian orange or lemon sorbet served in its skin. (vg) (gf)

*Last Orders.
(vg) vegan (gf) gluten free If you have any allergy or dietary requirements please inform your server. All prices include VAT.

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Lunch Menu