

Lunch Set Menu

1 course £12.95 • 2 course £18.95 • 3 course £24.95

Starters

Paté fatto in casa

Home made paté, served with toasted bread and red onion marmalade

Funghi al aglio

Pan fried garlic mushrooms finished in a white wine and butter sauce with fresh bread

Calamari

Lightly dusted squid rings, served with home made tartare sauce

Brie empanato

Breaded brie, served with sweet chilli sauce and toasted bread

Bruschetta pomodoro

Classic bruschetta topped with tomato marinated in olive oil, garlic and basil, topped with rocket

Main Course

Pollo marinato

Marinated succulent chicken thighs, boneless and skinless, served with crushed potatoes, green beans and white wine sauce

Maiale smaltato

Belly of pork glazed with honey and apple cider, served with crushed potatoes, spinach and crispy parsnip crisps

Spaghetti bolognese

Home made bolognese tossed with spaghetti pasta

Lasagne al forno

Home made classic lasagne

Cannelloni ripieni

Classic spinach and ricotta cannelloni with tomato sauce and cheese

Rigatoni arrabbiata (vegan) (add chorizo £2)

Rigatoni pasta finished with a rich white wine, tomato, chilli, garlic and Napoli sauce

Pizza pepperoni

Tomato and fior di latte mozzarella based pizza, topped with pepperoni

Pizza Margherita

Tomato and fior di latte pizza with fresh basil

Calzone di palla

Folded pizza filled with mozzarella, garlic mushrooms and chicken, served with tomato sauce

Orata al limone (£2 surcharge)

Sea bream fillet finished in a white wine, lemon and cherry tomato sauce, served with new potatoes and green beans

Guance brasate (£2 surcharge)

Braised beef cheek served with crushed potatoes, sweet and sour carrots and red wine jus

Side Orders £3.95

House chips, mixed salad, sautéed mushrooms, crushed potatoes, roasted new potatoes, spinach, sweet and sour carrots, rocket salad

Desserts

Banoffee pie - house banoffee with Biscoff base biscuits

Tiramisu - home made classic tiramisu

Panna cotta - limoncello panna cotta topped with crushed amaretti

Affogato - Italian style vanilla ice cream drowned in espresso coffee

Note: if you have any allergies, intolerances or special dietary requirements please let us know

Menu available every day from 11:30am to 16:30pm



by La Vecchia Scuola

 info@losteriaitaliana.com

 01904 621 404

 www.losteriaitaliana.com

LosteriaItalianaYork 

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31castlegate 