



THE PALMICHAEL
RISTORANTE ITALIANO BAR & CAFFÈ

LUNCH MENU

SERVED FROM TUESDAY-FRIDAY LUNCH 12PM – 2PM

ANTIPASTI

Funghi al Forno – Baked Portobello mushrooms with red onion jam and goats cheese (V) £6.00

Mozzarella Carrozza – Fried mozzarella in herb breadcrumbs & warm vine tomato sauce (V) £5.50

Arancini – Crispy Smoked haddock and pea arancini with roasted garlic & parsley alioi £6.00

Antipata Mista – Platter of Salami di Napoli, DOC Parma ham, Coppa di Parma, Mediterranean vegetables, fresh Campania mozzarella & marinated Sicilian olives GF £8.00 for 1 or £14.95 for 2 ppl

Zuppa della Casa – Home made soup of the day with warm ciabatta £5.50

Insalada con Pomodoro – Vine tomato, buffalo mozzarella and olive salad with basil pesto and balsamic dressing GF, (V) £5.50

SECONDI

Pollo Siciliana - Pan roasted breast of chicken, roasted Mediterranean vegetables, vine tomato sauce, melted mozzarella cheese & sautéed potatoes in rosemary GF £12.50

Penne Carbonara – Penne pasta with sautéed mushrooms, smoked pancetta, cream & parmesan sauce GFOA £10.00

Insalada Caesar – Char grilled chicken Caesar salad with smoked pancetta, ciabatta croutons, parmesan cheese and Caesar dressing £11.00

Penne Ragù – Penne pasta with slow roasted pork, fennel & roast tomato ragu, parmesan cheese & Rocket GFOA £10.95

Branzino – Pan fried fillet of seabass with haddock & pea risotto with sautéed rosemary potatoes & lemon oil GF £13.50

Penne Arabiata – Penne pasta with Sicilian olives, chilli, vine tomato & basil sauce with Parmesan cheese(V) GFOA £10.00

Michelangelo's Lasagna – Our home made beef Lasagne, tomato sauce & parmesan £10.95

Risotto Verdura – Roasted Mediterranean vegetable and sundried tomato risotto, parmesan cheese & rocket V,GF £10.50

SIDES £3.50

◇ Mixed Italian Salad & balsamic

◇ Homemade Onion Rings

◇ Sautéed potatoes in Rosemary

◇ Hand Cut Chips

◇ Rocket & Parmigiano Reggiano salad & balsamic

◇ Portobello Mushrooms & roasted garlic butter

◇ Buttered seasonal vegetables

◇ Garlic Bread/ Garlic bread & Mozzarella cheese

I DOLCE £5.50

Crème Brûlée of the day, vanilla ice-cream & home made shortbread biscuit GFOA

Raspberry and White Chocolate Panna Cotta with Raspberry sorbet & almond biscotti crumb GFOA, N

Warm Chocolate Brownie with pistachio ice-cream N

Home Made Tiramisu with Hazelnut ice-cream N

Affogato, a scoop of caramel ice-cream topped with hot espresso coffee, amaretto biscuits N