



EAT LEEDS RESTAURANT WEEK

13th – 24th August 2019 | Tues – Fri Noon-6pm and Sat Noon-3pm
Two courses £15

ANTIPASTI

V MINISTRONE DI CEREALI E FASUL

Mixed Vegetable Soul with "Fasul," Cannellini Beans, Mixed Grains & Kale

 GFA INSALATA DI POLLO E FUNGHI ALLA MOSTARDA

Chargrilled Chicken Breast, Crispy Bacon & Mushrooms, Salad Leaves, Grain Mustard Dressing

V BRUSCHETTA ALLA CAPRESE

Pugliese Toasted Bread, Marinated Marzanino Tomatoes, Fior di Latte Mozzarella,
Extra Virgin Olive Oil & Basil Dressing

 GFA V INSALATA DI MELONE E FRUTTI DI BOSCO

Melon & Mixed Berries with Honey

 GFA PATE DI ANATRA AL MOSCATO

Duck & Port Parfait with Sweet Moscato Wine & Fruit Chutney, Brioche Bread

SANGUINACCIO UOVA E ZABAIONE AL POMODORO

Black Pudding with Poached Eggs & Tomato Sabayon

SECONDI

COZZE ALLA MARINANA

Sautéed Mussels with Oregano & Tomato, Served with Bruschetta Bread

PANUOZZO DI MANZO ALLA GIARDINIERA

Sliced Roast Beef in Warm Crispy Bread, Pickle Dressing, Served with Skin-on-Fries

 GFA INSALATA DI POLLO "CALIFORNIA"

Grilled Chicken Breast Salad with Crispy Pancetta Bacon, Soft Poached Egg, Avocado & Light Mustard Dressing

TORTINO AL GRANCHIO E LIMONE

Crab, Salmon & Cod Fishcake, Spinach with Chilli & Garlic

CIABATTA ALL'ANATRA

Pulled Duck Ciabatta, Orange & Balsamic Dressing

PANCETTA DI MAIALE ALLE MELE

Slow Cooked Crispy Belly Pork, Vegetable Cous Cous, Apple Roasting Jus

INSALATA DI SUPERCEREALI

Superfood Salad with Grains, Pulses, Black Olives, Chia, Sunflower & Pumpkin Seeds, Basil Dressing

LINGUINE AL BRANZINO E ZUCCHINE

Linguini with Sea Bass, Garlic, Chilli, Torpedino Tomatoes & Courgettes

VG PENNE ALLA BELLA DI SAN MARZANO

Penne Pasta, Fresh San Marzano Tomatoes & Oregano

PIZZA TONNO E CIPOLLA

Tomato & Fior di Latte Mozzarella Base, Tuna, Red Onions & Basil