

fifty five
italiana



MANCHESTER



AUTHENTIC ITALIAN LUNCH MENU

ONE COURSE 14

TWO COURSES 18

EVERY DAY UNTIL 3PM

FOLLOW US AT

@ITALIANAMCR



ANTIPASTI

ARANCINI RAGÙ

SICILIAN RICE BALLS WITH BEEF RAGÙ,
PEAS & BUTTERNUT SQUASH, SERVED ON
A BED OF TOMATO SAUCE

GAMBERONI

PAN-FRIED KING PRAWNS WITH GARLIC,
CHILLI & LEMON, SERVED WITH TOASTED
BREAD

POLPETTE

HOMEMADE MEATBALLS IN A MEDIUM-
SPICED TOMATO SAUCE, SERVED WITH
TOASTED BREAD

BRUSCHETTA POMODORO **V N**

BABY PLUM TOMATOES, RED ONION, BASIL
& PESTO ON HOMEMADE TOASTED BREAD

CALAMARI FRITTI

CRISPY, LIGHTLY BATTERED SQUID RINGS
WITH HOMEMADE TARTAR SAUCE

SECONDI

SPAGHETTI CARBONARA

TUSCAN PANCETTA, FREE-RANGE EGG
YOLK, BLACK PEPPER & PECORINO
CHEESE

FILETTI DI BRANZINO

PAN-FRIED ANGLESEY-FARMED SEABASS
FILLET WITH PARSLEY & LEMON SAUCE, SERVED
ON A BED OF SPINACH OR MIXED SEASONAL
VEGETABLES

PIZZA DIAVOLA

TOMATO SAUCE, FIOR DI LATTE
MOZZARELLA, SPICY SALAMI,
RED ONION & CHILLI

POLLO ALLA MILANESE

LIGHTLY BREADCRUMBED CHICKEN,
SERVED WITH SPAGHETTI NAPOLI

PENNE ARRABBIATA **V**

PENNE PASTA WITH GARLIC, CHILLI,
PARSLEY & TOMATO SAUCE

PAPPARDELLE CON RAGÙ

8-HOUR BEEF SHORT-RIB RAGÙ WITH
24-MONTH PARMESAN CREAM

FOR THE TABLE

GARLIC BREAD **V**

PLAIN **7.5** | TOMATO **8.5** | CHEESE **9.5**

VEGAN OPTION AVAILABLE/
GLUTEN-FREE OPTION AVAILABLE

NOCELLARA OLIVES **V 4**

MARINATED GREEN OLIVES

HOMEMADE FOCACCIA **5**

HOMEMADE FOCACCIA SERVED WITH
EXTRA VIRGIN OLIVE OIL & AGED
BALSAMIC

EXTRA SIDES

INSALATE

INSALATA POMODORO **5**

TOMATOES WITH RED ONION
& HOMEMADE DRESSING

INSALATA DELLA CASA **V 5**

MIXED HOUSE SALAD

INSALATA RUCOLA **4.5**

ROCKET, CHERRY TOMATOES &
PARMESAN

SIDES

PURÉ DI PATATE **5**

MAMA'S MASH POTATOES

VERDURE **5**

MIXED SEASONAL VEGETABLES

PATATINE FRITTE **5**

SKINNY FRENCH FRIES

ZUCCHINE FRITTE **6**

COURGETTE FRIES

PATATE ARROSTO **5.5**

ROSEMARY ROAST POTATOES WITH
PARMESAN

SPINACI **6**

PAN-FRIED WITH CHILLI & GARLIC

DOLCI

TIRAMISÙ

CLASSIC HOMEMADE SAVOIRDRI BISCUITS
SOAKED IN COFFEE AND LAYERED WITH
MASCARPONE MOUSSE

CRÈME BRÛLÉE

HOMEMADE FRENCH CUSTARD WITH FRESH
RASPBERRIES AND A CARAMELISED SUGAR
TOPPING

PISTACHIO CHEESECAKE

HOMEMADE CHEESECAKE WITH
CREAM AND PISTACHIO

ITALIAN SORBET

CHOICE OF FLAVOURS – PLEASE ASK YOUR SERVER