Prima Set Menu

2 Courses - Starter with Pizza *or* Pasta *from* £19
2 Courses - Starter with a Main Course *from* £24

Starters

Olives & Bread VG G
A bowl of olives served with bread

Bruschetta al Pomodoro Confit VG G
Sweet tomato confit on crisp bruschetta

Bruschetta 'Nduja e Burrata GD
Bruschetta topped with spicy 'nduja & silky burrata cream

Garlic Bread Pomodoro VG G
Freshly baked garlic bread topped with tomato

Garlic Bread Mozzarella V GD
Freshly baked garlic bread topped with melted mozzarella

Arancini ai Porcini V DE
Golden porcini mushroom arancini with burrata cream & peppery rocket

Calamari Fritti DE
Fried baby squid served with lemon mayonnaise

Polpette della Casa GDSE
Homemade meatballs with burrata cream & focaccia

Marinated Lamb Skewers G
Marinated lamb skewers with grilled red pepper sauce & focaccia

Burrata, Confit Tomato & Toasted Almonds DN
Creamy burrata with confit cherry tomatoes, rocket & toasted almonds
Parma ham + 2.5

Involtini di Pasta Fillo GDE
Golden filo parcels filled with asparagus, mature Cheddar & Parma ham, served with grilled red pepper sauce & dressed rocket

Parmigiana di Melanzane V D
Layers of aubergine baked with mozzarella, basil & Parmesan

Home-made Fresh Pasta

Spaghetti alla Bolognese GC
Spaghetti with our rich beef & pork ragù, slow-cooked for 8 hours

Rigatoni Sud GD
Rigatoni with chicken, Italian pancetta, onion, red peppers & mushrooms, finished with chilli, parsley & Parmesan

Rigatoni Vegetariana VG GC
Rigatoni with courgette, aubergine, mushrooms, red peppers & cherry tomatoes, with a gentle hint of chilli

Lasagne al Forno GDCE
Fresh pasta layered with our slow-cooked Bolognese, creamy béchamel & Parmesan, baked until golden

Risotto ai Funghi V DC
Arborio risotto with wild mushrooms, porcini & white wine, finished with butter, Parmesan & rocket

Ravioli di Melanzane e Ricotta GDE
Homemade ravioli filled with roast aubergine & ricotta, served with red pepper sauce & crisp lemon & parsley breadcrumbs

Spaghetti alla Pescatora CGS
Spaghetti with king prawns, tender baby squid, mussels & clams, cherry tomatoes & a hint of chilli
+£4 Suppl.

Rigatoni con Funghi e Salsiccia CGD
Rigatoni with Italian sausage & earthy porcini mushrooms in a Parmesan sauce with a touch of cream

Spaghetti alle Polpette GDCE
Spaghetti with our homemade beef, pork & Parmesan meatballs, slow-cooked in a rich tomato sauce

Rigatoni con Bistecca CGD
Rigatoni with tender strips of prime beef steak, porcini mushrooms, capers & sun-dried tomatoes, topped with rocket & Parmesan shavings

Spaghetti alla Calabrese GSC
Spaghetti with king prawns, mussels & spicy 'nduja in a langoustine bisque & tomato sauce, topped with crisp lemon & parsley breadcrumbs

Ravioli all'Aragosta GDSCE
Delicate homemade lobster & ricotta ravioli, served with prawns in a silky, buttery langoustine bisque sauce

Prima
RISTORANTE ITALIANO
SINCE 1985

How does the Set Menu work?...

Available Mon-Thurs 4.30-6.30pm
Fri & Sat 4.30-6.00pm
(Excluding Bank Holidays & Festive Period)

If you are ordering from the Set Menu, your order must be made before 6.30pm Mon-Thurs & 6pm Fri & Sat. We kindly require you to vacate the table within 1½ hours from the time that your table has been booked for.

Thank you for your understanding.

Pizzas

Margherita V GD
Tomato & mozzarella

Pepperoni GD
Tomato, mozzarella & pepperoni

Vegetariana V GD
Tomato, mozzarella, courgette, aubergine, peppers, mushrooms & olives

Diavola GD
Tomato, mozzarella, pepperoni, spicy 'nduja, chilli & red peppers

Napoletana GD
Tomato, mozzarella, garlic, black olives, anchovies & capers

Capricciosa GD
Tomato, mozzarella, ham, artichokes, mushrooms & olives

Pugliese V GD
Tomato, mozzarella, sun-dried tomatoes & artichokes, finished with burrata cream

Pancetta e Gorgonzola GD
Tomato, mozzarella, pancetta, Gorgonzola & red peppers

Burrata GD
Tomato, mozzarella & cherry tomatoes, topped with a whole burrata, Parma ham & rocket
+£4 Suppl.

Bisonte GD
Tomato, mozzarella, sun-dried tomatoes & prime beef steak strips, finished with rocket & Parmesan shavings

Salsiccia GD
Tomato, mozzarella, Italian sausage & wild mushrooms

Calzone GDC
Folded pizza filled with tomato, mozzarella, pepperoni, ham & mushrooms, served with Bolognese sauce

Fiorentina GD
Tomato, mozzarella, chicken, mushrooms, garlic butter & Parmesan, served with tomato sauce

Di Capra GD
Tomato, mozzarella, goats cheese, olives & caramelised onion

Salento GDCE
Tomato, mozzarella & homemade meatballs, topped with rocket & Parmesan

Main Courses

Suprema di Pollo di Porcini C
Crisp-skinned chicken supreme with wild mushroom & porcini cream sauce, roast potatoes, tenderstem broccoli & Chantenay carrots

Pollo Milanese DECM
Golden breaded chicken breast with mustard veal jus, crispy fries, rocket & cherry tomato salad & lemon

Maiale Saltimbocca C
Pan-fried pork tenderloin escalope topped with sage & Parma ham, served with Marsala & veal jus reduction, roast potatoes, tenderstem broccoli & Chantenay carrots

Maiale Ligure DC
Pan-fried pork tenderloin escalope in a Gorgonzola, white wine & cream sauce, topped with crispy pancetta with roast potatoes, tenderstem broccoli & Chantenay carrots

Agnello al Vino Rosso C
Pan-roasted lamb rump, served pink, with roast potatoes, tenderstem broccoli, Chantenay carrots, braised shallot & rich red wine jus
+£5 Suppl.

Fegato di Vitello C
Pan-fried calves' liver with crispy pancetta & fresh sage, served with roast potatoes, tenderstem broccoli, Chantenay carrots, braised shallot & rich red wine jus

10oz Sirloin Steak
Served with rocket salad & chips

Branzino alla Griglia DS
Grilled sea bass & king prawns with braised fennel, rocket salad & chips, served with a light white wine & parsley sauce

Add a bottle of House Wine with this menu for £19

ALLERGENS
N=Nuts G=Gluten
D=Dairy E=Eggs
S=Shellfish M=Mustard
C=Celery
V=Vegetarian VG=Vegan