



happy hour menu.

served monday to thursday until 6.45pm

served friday to saturday until 6.00pm

2 courses for only £11.95 3 courses for only £14.95

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starters

funghi tostato (v)

sautéed market mushrooms with cream, rosemary, garlic and parsley on warm toasted artisan bread

perfetto di pollo

home-made chicken liver parfait served with house chutney and toasted bread

zuppa del giorno

home-made soup of the day served with artisan italian bread

bucce di patate

potato skins tossed in garlic seasoning and parmesan, served with a tomato and chilli dip with garlic mayo

bruschetta al pomodoro (v)

freshly chopped tomatoes served on toasted artisan italian bread topped with torn baby mozzarella, balsamic glaze and pesto

main courses

insalata di novello

novello's kitchen salad

tossed salad with fregola, cherry tomatoes, garden peas, spinach, pomegranate seeds, chickpeas, roast pepper, and cucumber with house dressing

add harissa chicken and garlic mayo +£3.00

add goat's cheese and olives with a honey and mustard dressing (v) +£3.00

add crispy chilli beef and a sriracha dressing +£4.00

pollo in padella

+ £4.00

pan roasted chicken supreme served with your choice of sauce and either hand cut chips, house salad or seasonal vegetables

choose your sauce:

funghi - wild mushrooms, onions, garlic, white wine, cream

piccante - tomato, mushroom, peppers, onions, chilli

pepe verde - cream, mustard, brandy, green peppercorns

salmone rossa

+ £5.00

oven roasted salmon, olive oil and rosemary roasted new potatoes, with pink peppercorn sauce

calamari fritti

crispy fried baby squid with salt and chilli pepper seasoning served with lemon aioli

authentic pasta dishes

penne all'arrabbiata (v)

tomato, cherry tomato, onion, basil, garlic and chilli

gnocchetti nduja alfredo

a parmesan cheese based sauce with nduja, peas, white wine, nutmeg and black pepper, topped with a parmesan crisp

tagliatelle bolognese

traditional bolognese sauce made with minced beef and pancetta

tagliatelle alla contadina + £3.00

strips of beef fillet cooked in a rich wild mushroom, peppers, red onion, grain mustard and red wine sauce, topped with crème fraîche, chives and truffle oil

penne pollo alla romana

chicken breast, mushrooms and garlic in a creamy tomato sauce

lasagna

layers of pasta with bolognese, béchamel and cheese - a classic!

penne pollo al rosso

harrisa chicken, roasted peppers, mascarpone, red pesto and pangratta

gnocchetti broccolini (v)

pesto sauce with sautéed broccoli, pine nuts and crumbled goat's cheese

tagliatelle al gamberoni + £3.00

sautéed tiger prawns, mussels, samphire, chilli and garlic bisque sauce

risotto al funghi (v)

sautéed mushroom and leek risotto finished with mascarpone

gnocchi al forno

baked gnocchi with chicken, leeks and pancetta in a provolone cheese sauce, topped with crispy onion and herb breadcrumbs

carbonara

pancetta, parmesan, black pepper and egg yolk finished with a touch of cream

hand stretched pizzas

margherita (v)

baby mozzarella and freshly torn basil

prosciutto & funghi

butchers ham and roast flat cap mushrooms with thyme

crudo & rucola

parma ham, rocket and parmesan shavings

caprino (v)

roasted peppers, sundried tomatoes, olives, goat's cheese and caramelized onion

forestera

chicken, flat cap mushroom, garlic and rosemary

piccante

pepperoni, chilli and red onion

quattro formaggi (v)

mozzarella, dolcelatte, goat's cheese, parmesan, black pepper and spinach

tutte le carni + £2.00

pepperoni, bolognese, parma ham, spicy nduja sausage

la vegana (ve)

tomato base, vegan mozzarella, spinach, chickpeas, coriander and sriracha mayo

calzone harissa + £2.00

folded pizza, harissa spiced chicken, fior di latte, peppers and onions, garlic and parmesan crust, sour cream and chive

desserts

profiterole bianco

white chocolate profiteroles served with lotus biscuit crumbs

brownie al cioccolato (v)

chocolate brownie chunks, fresh cream, raspberry coulis and chocolate sauce

gelato e sorbetto

two scoops of sorbet or ice cream, ask your server for our selection

torta formaggi

chef's cheesecake of the day