

ASK ITALIAN

2 COURSES FOR 17.50 | 3 COURSES FOR 23.50

STARTERS

CHICKEN LECCA-LECCA

Breaded chicken fillets served with a spicy tomato dip and garlic mayonnaise. 468 kcal

Make this **Vegan** with THIS™ Isn't Chicken goujons, served with smoked chilli jelly and a spicy tomato dip. 385 kcal

GARLIC BREAD WITH MOZZARELLA (V) 848 kcal

Make this **Vegan** with MozzaRisella. 748 kcal

Add balsamic caramelised onions **Vegan** for **1.00**. 82 kcal

MUSHROOMS AL FORNO (V)

Mushrooms stuffed with mozzarella and aged hard cheese, breadcrumbs and onions, baked on ciabatta, served with garlic mayonnaise. 421 kcal

BURRATA CAPRESE (V)

Creamier and more indulgent than mozzarella, served with tomatoes, rocket and basil. 386 kcal

MAINS

STROMBOLI PIZZA

Pepperoni and mozzarella on a tomato base. 914 kcal

Add chillies if you like it hot. 2 kcal

SPAGHETTI AL POMODORO (V)

Plum tomatoes, garlic and basil in a rich tomato sauce topped with fresh mozzarella. 773 kcal

Make this **Vegan** without fresh mozzarella. 624 kcal

PIANTA PIZZA **Vegan**

Spinach, sweet balsamic onions, roasted red peppers, sweet slow-roasted tomatoes and Mozzarisella on a spicy plant-based creamy base. 810 kcal

MUSHROOM RAGU PAPPARDELLE (V)

A creamy tomato and mushroom ragu with fresh flat ribbon pappardelle. 576 kcal

Add chicken for **2.00**. 87 kcal

LINGUINE CARBONARA

Crispy pancetta in a mascarpone & cheese sauce. 770 kcal

Make this **Vegetarian** with THIS™ Isn't bacon lardons (V). 753 kcal

CALZONE CARNE PICCANTE

Pepperoni, ham, beef and red wine ragu, fresh chillies, sautéed mushrooms, tomato sauce and mozzarella. 983 kcal

DESSERTS

BAKED CHOCOLATE GNOCCHI (V)

Gnocchi, but not as you usually know it. Warm mini chocolate dumplings filled with Nutella, served with a chocolate sauce to dip and dunk. 461 kcal

SICILIAN LEMON TART (V)

A zingy taste of Sicily on a buttery pastry base, served with a berry coulis. 542 kcal

Add a scoop of vanilla gelato for **1.00**. 83 kcal

BLOOD ORANGE & CHOCOLATE TART **Vegan**

Melt-in-the-mouth dark chocolate ganache with blood orange swirls on a crunchy seeded base, served with a raspberry sorbet. **Vegan** and delicious. 405 kcal

TIRAMISU (V)

Creamy layers of mascarpone with a perfect coffee pick-me-up. Served with a mix of Baileys liqueur & chilled espresso to pour over for some extra indulgence. 405 kcal

Adults need around 2,000 kcal per day. Kcal for our non-gluten containing fusilli and pizza bases can be found in our nutritional guide. Full nutritional information is available – ask a team member or visit our website.

T&Cs: Available across all open ASK Italian restaurants and applies to group dine in only. Only menu items listed are included, however Margherita Pizza can be ordered as a main course. Menu options & descriptions are correct at the time of print and may be subject to minor amends. Any extra toppings and dips will be charged at standard menu rate. This Set Menu cannot be used in conjunction with any other offers including AskPerks, Blue Light, Tastecard, Tesco & Unidays. We're unable to 'split' tables to apply multiple promotions. Any of our Classic Pastas can be made with our non-gluten containing fusilli. Our Classic and Prima Pizza (apart from Calzone) can be made with our circular non-gluten containing base. Our dish descriptions don't always mention every single ingredient. If you have a food allergy, intolerance, or Coeliac disease – please take a look at our allergen menu and let a team member know before placing an order, even if you have had the dish before. Whilst we have controls in place to reduce the risk of cross-contact, it is not possible for us to guarantee that our dishes will be allergen free. Please refer the allergen menu for more information. (V) - suitable for vegetarians.