

# SUGO at The Lamb & Flag

## Call & Collect Menu

### Delivery Service Available Soon!!

Available for collection from our garden Wednesday - Saturday From 4pm - 9pm

To place your order please call - 01905 729415

or Email - [thetything@sugoitalian.co.uk](mailto:thetything@sugoitalian.co.uk)

### APERITIVI & ANTIPASTI

**Pane, Focaccia e Olive Miste (V)** - bread selection, homemade focaccia, mixed olives - £5

**Gamberi in Padella** - Sautè King prawns, garlic, chilli, brandy, tomato - £8

**Calamari e Zucchine** - Fried calamari & courgette, handmade tartar sauce - £8

**Antipasto Italiano** - Chefs selection of cured meats & cheese - £9

**Bruschette dello Chef (V)** - tomato with garlic/ artichoke cream/mushrooms - £6

**Caprese di Burrata (V)** - Tomato, burrata mozzarella & basil pesto salad - £9

**Caprese Calda (V)** - Oven baked, Tomato, bufala mozzarella & basil pesto - £8

**Bianchetti Fritti** - Fried whitebait, handmade aioli garlic sauce - £7

**Ravioli Fritti** - Meat filled Ravioli, four cheese sauce - £7

### PASTE E RISOTTI

**Spaghetti Carbonara** - Fresh eggs, Pecorino & guanciale - £10

**Lasagna Emiliana** - Bolognese sauce, Parmesan, bechamel - £10

**Linguine Frutti di Mare** - Tomato sauce, market fresh seafood - £13

**Linguine Pesto (V)** - Homemade basil pesto, potato, french beans, pine nuts - £9

**Penne Arrabiata** - Spicy Nduja sausage, tomato, garlic, chilli - £10

**Penne Vegetariana (V)** - Tomato sauce, peppers, peas, aubergine, mushrooms - £9

**Penne Al Salmone e Gamberetti** - Smoked Salmon, prawns, tomato & mascarpone - £12

**Risotto di Mare** - Classic Risotto market fresh seafood - £13

**Risotto di Pollo e Spinaci** - Chicken breast, spinach - £12

**Risotto di Gorgonzola e Spinaci (V)** - Gorgonzola cheese, spinach - £12

### BAR LIST

We are happy to offer a wide selection of draught and bottled drinks for pre order only.  
Collection is welcome, from our garden area, during our service hours as above

#### Cask Ale

**Mini Keg - 5 Litre** (9 pints) £25    **2 pint Hopper** £5    **1 pint** (with free Glass) £2.50  
HPA, Butty Bach or Crafty Blonde.

#### Available From the Tap - Draught

**2 pint Hopper** £6    **1 pint** (with free glass) £3 -  
Guinness, ABK Pilsner, Peroni, Asahi, Thatchers Gold, Cornish Orchard, Tiny Rebel 'Pump up the Jam'

### WINE LIST

#### BIANCI - White Bottles

Trebbiano, Puglia £9

Pinot Grigio, Veneto £10

Sauvignon Blanc, Venezie £12.50

Grillo Organico, Sicilia £15.00

Viognier, Mon Rocher £15.00

Pecorino, Archivio Chieti £17.50

Gavi, Piedmont £20

#### ROSSI - Red Bottles

Sangiovese, Puglia £9

Nero D'avola, Sicilia £10

Merlot, Venezie £12.50

U. Passimonto, Sicilia £15.00

Primitivo Di Manduria, Puglia £20

Chianti Rufina, Florence £20

Barolo, Araldica Piemonte £25

#### Rose

Pinot Grigio Rose, Veneto £10

#### Bollicini

Prosecco Spumante, Veneto £12.50

Champagne Brut, Pierre Mignon £25

## **CARNE E PESCE** - All served with Sautè potatoes and roasted vegetables

**Pollo ai Funghi e Dolcelatte** - Chicken breast, wild mushroom, dolcelatte cheese - £13

**Pollo Al Limone** - Chicken breast, lemon sauce - £13

**Agnello al Forno** - Slow roasted, rosemary Lamb shank - £15

**Porchetta** - Slow roasted, seasoned Belly Pork - £12

**Cosce D'Anatra** - Roasted duck leg, marsala wine & orange sauce - £13

**Branzino al Limone** - Grilled Sea Bass fillet, lemon, capers, pink peppercorn - £15

**Rana Pescatrice** - Baked Monkfish, parma ham, red pepper sauce - £15

**Caciucco di Pesce** - Light stew, fresh fish & shellfish, fried sourdough bread- £15

**Saute di Cozze** - Fresh mussels, garlic, white wine, tomatoes - £13

**Gamberoni Grigliati** - Fresh grilled King Prawns, chilli & cognac sauce - £20

## **WOOD FIRED PIZZE "PINSIA ROMANA"**

**Handmade, traditional, 200 gram Oval Italian pizza base with higher hydration and three flour mixture to produce the lightest dough and crispiest base.**

**All made with San Marzano tomato salsa and Bufala Mozzarella.**

### **ROSSE (Tomato and Mozzarella base)**

**MARGHERITA** - Classic Tomato, Mozzarella & fresh Basil £9.00

**ITALIANA** - Parma Ham, Gorgonzola, Rocket & Parmesan £11.50

**CLASSICA** - Parma Ham, Mushroom & White Truffle Oil £11.50

**SALSICCIA E VERDURA** - Seasoned Italian Sausage & Marinated Spinach £11.50

**TONNO E CIPOLLA** - Flaked Tuna, Red Onion, Chilli Oil & Blackpepper £11.50

**VEGETARIANA (V)** - Rocket, Artichoke, Aubergine, Courgette & Porcini Cream £11.50

**QUATTRO STAGIONI** - black olives, artichoke, parma ham, mushrooms £11.50

**SALUMI MISTI** - Provolone, Spicy Salami, Ham, Nduja & Seasoned Sausage Meat £13.50

## **BIANCHE** (cooked and served with no tomato sauce)

**QUATTRO FORMAGGI** - gorgonzola, parmesan, smoked mozzarella, fontina £11.50

**PINSIA ROMANA** - Smoked Mozzarella, Italian Sausage, Courgette Flowers £11.50

## **TAPAS & CONTORNI**

**Mix and match Tapas and Sides- 1 for £4.00 or 3 for £10.00**

**Arancino (V)** - Sicilian Rice Ball, mozzarella & peas

**Calamari** - Tartare Sauce

**Whitebait - Aioli garlic sauce**

**Alette Arabbiata** - Spiced Chicken Wings

**Polpette** - Italian meatballs in tomato sauce

**Baccala Fritto** - Fried Salt Cod, aioli garlic sauce

**Gamberi All'Aglio** - Sautè Garlic King Prawns, tomato & chilli

**Misto Fritto Verdure (V)** - Mixed tempura fried vegetables

**Crocchette (V)** - Potato & Mozzarella Croquettes

**Carciofo Vegetariana (V)** - Roasted Artichoke, capers, garlic, lemon, breadcrumbs

**Pane Con Aglio (V)** - Garlic Bread

## **DOLCI**

**Tiramisu** - Pavesini, coffee, egg & mascarpone - £5

**Profiteroles** - Nutella & cream - £5

**Panna Cotta** - Sweet set cream, white chocolate - £5

**Cannoli Mignon** - Sicilian Classic, ricotta cream, Pistachio crumb - £5