

Topolys Italian

Bottomless Brunch

2 Courses £39.95

**EVERY
SATURDAY**

Bookings Only.

12-3PM

1.45mins table slot

Bottomless Prosecco, Aperol Spritz, Limoncello Spritz, Bellini, Lager & Mocktails.



Est. 1990

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STARTERS

GRAN ANTIPASTO (GF)

Selection of three premium meats: Blended Italian Salami, Prosciutto and Coppadi Parma; with olives, tomatoes and mozzarella.



ROSEMARY & SEASALT FOCACCIA (VG)(V)

Italian bread with a soft, pillowy middle and a crisp, golden exterior. Served with balsamic dip.

BRUSCHETTA POMODORO (VG)(V)(GFA)

Ciabatta bread topped with homemade pesto sauce, fresh tomatoes, onions and garlic.



CAPRESE SALAD (GF)(VG)

Fresh tomato, mozzarella cheese, capers, basil, dressed with a balsamic glaze.

GARLIC DOUGHBALLS (VG)(V)

Doughballs cooked in melted garlic butter topped with mozzarella.

MAINS

LASAGNE

Layers of pasta and minced meat in béchamel sauce, tomatoes, wine & cheese.

RISOTTO FUNGI (GF)(VG)

Arborio rice, mushrooms, onions, cream with a touch of Napoli, white wine and herbs.



SPAGHETTI CARBONARA (GFA)

Made with ham, cream and white wine, parsley and mixed herbs.

PENNE ARRABIATA (GFA)

Hot salami, garlic, pimentos, tomato sauce, chillies, red wine and parsley.

TAGLIATELLE CON VEGETALI (VG)(V)(GFA)

Thin strips of pasta cooked in a tomato, parsley & red wine sauce with red onions, mushrooms, asparagus, peppers, olives, spinach & courgettes.



SPAGHETTI PUCCINI (GFA)

Made with chicken, tomatoes, mushrooms, cream and white wine.

(VG) Vegetarian (V) Vegan
(GF) Gluten Free
(GFA) Gluten Free available.