

LUNCH MENU

SERVED FROM 11:30AM - 4PM

Benvenuto

Welcome to the Palmichael established in 1981 we are a multi award winning family run Italian restaurant.

On our menu you will find the very best quality Italian and British ingredients – the finest Italian DOC Parma Ham; Parmigiano Reggiano; Campania Mozzarella and Burrata; Fantastic egg pasta; Tender 28 day dry aged Hereford steaks, freshly prepared fish and seafood from UK ports.

We are incredibly passionate about cooking with and using fresh local produce and Northamptonshire has some of the best fresh produce the UK has to offer, our menu aims to make the most of them when they are at their best. We aim to support local small businesses by sourcing our fresh food and drink as locally as possible and combining it with great Italian cooking.

Some of Northamptonshire's great producers that we use are: Warners Dry and flavoured gins from Harrington; our own speciality "Palmichael Blend" Coffee is roasted from Well & Roasted Coffee in Market Harborough, Saxbys Cider from Wellingborough, Urban Micro Greens from Earls Barton and Rockys Italian Gelato from Hannington and free range eggs from Station Rd Farm Burton Latimer.



NIBBLES

CIABATTA BREAD BOARD **VE**
with Olive oil & balsamic

MOZZARELLA BRUSCHETTA
with Spicy Nduja from Calabria

PASTA & SPRITZ

£23.50PP

Pick Your Cocktail

APEROL SPRITZ
Prosecco, Aperol, soda & fresh orange slice
Make it non-alcoholic with Lyre's Italian spritz and lemonade

HUGO SPRITZ
Prosecco, St Germain elderflower liquor, soda & fresh mint
Make it non-alcoholic with elderflower cordial and lemonade

WATERMELON SPRITZ
Prosecco, Bacardi, watermelon syrup, soda, fresh strawberries & mint. *Make it non alcoholic with watermelon syrup, lemonade, fresh strawberries & mint*

LIMONCELLO SPRITZ
Prosecco, Limoncello, soda & fresh mint

AMALFI SPRITZ
Prosecco, Aperol, Limoncello, soda & fresh orange slice

Select Your Main

FETTUCCHINE RAGU **GFOA**
Fettuccine with slow cooked Hereford beef ragu, vine tomato sauce, parmesan and basil oil

FETTUCCHINE CARBONARA **GFOA**
Fettuccine with sauteed wild mushrooms, smoked pancetta, egg yolk and parmesan cream

FETTUCCHINE CON BURRATA **GFOA V**
Fettuccine with creamy burrata, cherry tomato & salsa verde

PENNE CON DOLCELATTE **GFOA V**
Penne with sauteed wild mushrooms & dolcelatte cream sauce

PENNE CON POLLO **GFOA**
Penne with chicken, chorizo, vine tomato sauce, parmesan and basil oil

5 MINI CHORIZO IN LOCAL HONEY **7**
Red wine glazed Chorizo with chargrilled ciabatta

6 SICILIAN OLIVES **GF VE** **5**

ANTIPASTI

ANTIPASTI MISTA **GFOA** For one 10.5 | For two 19.5
Platter of the finest Italian cured meats including D.O.C Parma ham, salami di Napoli, Coppa di Parma, Campania mozzarella, Sicilian olives, roasted Mediterranean vegetables, chargrilled ciabatta & basil oil

CALAMARI For one 10.5 | For two 19
Lightly fried calamari with rocket & parmesan salad with lemon oil dressing and roasted lemon aioli

ARANCINI **V** **10**
Homemade tomato & mozzarella arancini, romesco sauce, rocket & parmesan

BRUSCHETTA CON GAMBERONI **GFOA** **11**
Seared tiger prawn bruschetta with wilted garlic spinach, fresh chilli & cream sauce

PIATTO DI PESCE **GFOA** For one 14 | For two 25
A platter of home cured salmon gravlex, potted cornish crab, homemade smoke mackerel paté served on chargrilled ciabatta, citrus aioli and lemon

FUNGHI **GF V** **10**
Baked Portobello mushrooms with roasted onion marmalade & goats cheese

CAPESENTE **GF** **16**
Seared Scallops, seafood ravioli, gremolata & lemon butter sauce

INSALATA CON POMODORO **GF VE** **9**
Fresh Campania mozzarella, heirloom tomatoes, basil pesto & rocket

MOZZARELLA CARROZZA **V** **9**
Fried mozzarella in herb breadcrumbs with warm vine tomato sauce

PASTA, RISOTTO, CARNE & PESCE

FETTUCCINE CON GAMBERONI ^{GFOA}	18
Fettuccine, tiger prawns, chorizo sausage, chilli, Datterini tomato sauce & lemon oil	
FETTUCCINE DI MARE ^{GFOA}	19
Fettuccine, tiger prawns, clams, fresh mussels & langoustines with garlic, chilli, fresh Datterini tomatoes & cream sauce	
FETTUCCINE CARBONARA ^{GFOA}	18
Fettuccine, sautéed mushrooms, smoked pancetta, egg yolk & parmesan cream	
FETTUCCINE RAGU ^{GFOA}	18
Fettuccine pasta with slow cooked Hereford beef ragu with vine tomato sauce, parmesan and basil oil	
MICHELANGELO'S LASAGNA	18
Our home made beef Lasagne, vine tomato sauce & parmesan	
FETTUCCINE BURRATA ^{GFOA V}	17
Fettuccine with creamy Burrata, cherry vine tomato & basil sauce with salsa verde	
CRAB TORTELLINI	23
Handmade crab & mascarpone filled tortellini with fresh Shetland mussels, samphire & lemon butter cream sauce	
RISOTTO CON POLLO ^{GF}	18
Sun dried tomato, chicken and chorizo risotto with parmesan cheese and basil oil	
BRANZINO AI FERRI ^{GF}	24
Pan fried fillet of line caught seabass, pea & mint risotto, buttered samphire & scallop cream sauce	
POLLO SICILIANA ^{GF}	19.5
Chargrilled breast of Chicken topped with melted mozzarella, vine tomato sauce, roasted mediterranean vegetables and skin on chips	
POLLO CAESAR ^{GF}	19.5
Chargrilled chicken with baby gems, crispy pancetta, parmesan shavings and Caesar dressing and skin on chips	
BISTECCIA ALLA GRIGLIA ^{GF}	28
Chargrilled 8oz Hereford Sirloin Steak, grilled Portobello mushroom, garlic & herb butter, baby gem caesar salad with croutons and skin on chips	
FILLETO ALLA GRIGLIA ^{GF}	41
Chargrilled 8oz Hereford Fillet Steak, grilled Portobello mushroom, garlic & herb butter, baby gem caesar salad with croutons and skin on chips	
Add Steak Sauce <i>Diane, Peppercorn, Dolcelatte, Red Wine Jus</i>	3.50

SIDES			
TENDER STEM BROCCOLI ^{GF V}	5.5	TWICE COOKED SKIN ON CHIPS ^{GF VE}	5.5
with garlic and fresh chilli butter		with sea salt	
ROCKET & PARMIGIANO SALAD ^{GF V}	5.5	PICCOLO CUBETTI ^{GF VE}	5.5
with balsamic dressing		Cubed potatoes in Garlic and Rosemary	
MIXED ITALIAN SALAD ^{GF V}	5.5	PORTOBELLO MUSHROOMS ^{GF V}	6.5
with olive oil & balsamic dressing		with garlic & herb butter	
CEASER SALAD	5.5	FRIED ZUCCHINI ^V	6.5
with ciabatta croutons & Parmigiano Reggiano		with Parmigiano Reggiano & balsamic	
PALMICHAEL ONION RINGS ^V	5.5	FINE BEANS & BROCCOLINI ^{GF}	6.5
Our famous home made onion rings		sauteed in pancetta, truffle oil & parmesan	
GARLIC BREAD ^V	5.5	HEIRLOOM TOMATO & ROCKET SALAD ^{GF}	6.5
with or without mozzarella cheese		with parmesan, basil pesto & balsamic dressing	

DOLCE, FORMAGGIO & GELATO

LEMON POSSAIT ^{GFOA}	9
Lemon Possait, Ameretti Crumb & homemade shortbread	
CREME BRULE OF THE DAY ^{GFOA}	9
Rocky's naked dairy ice-cream & home made shortbread	
PALMICHAEL'S CHEESECAKE ^N	9
Please ask your server for todays flavour	
CHOCOLATE BROWNIE ^{GFOA, N VEGAN AVAILABLE}	9
Warm Chocolate Brownie, with Rockys Hazlenut ice cream	
TIRAMISU ^N	9
Home made Tiramisu with Rocky's Amaretto ice-cream	
SGROPPINO ^{GF VE}	9
A scoop of Rockys Raspberry, prosecco and rose sorbetto topped with iced Limoncello & Prosecco	
AFFOGATO ^{GFOA, N VEGAN AVAILABLE}	9
Scoop of Rocky's Amaretto ice-cream topped with hot espresso coffee, amaretto biscuits and Mozart white chocolate liquor	
CHEESE BOARD ^{GFOA}	12.5
Mature British Cheddar, Golden Cross Goats cheese, French Brie & Aged Dolcelate d.o.p served with biscuits, grapes & pear chutney	
NORTHAMPTON LUXURY	1 Scoop 3.5 2 Scoop 5.5 3 Scoop 7
GELATO BY ROCKY'S ^{GF}	
Rocky's Amaretto ^N Rocky's Strawberry Panna Cotta Rocky's Hazelnut ^N	
Rocky's Raspberry Prosecco & Raspberry Sorbet ^{VE} Rocky's Naked Dairy	

CAFFE	
Espresso	4.5
Macchiato	4.5
Americano	5
Flat White	5
Cappuccino	5.5
Café Latte	5
Floater Coffee	6
Italian Hot Chocolate	6
Pot of Tea <i>English Tea, Earl Grey, Peppermint, Chamomile, Green Tea</i>	4.5
Irish Coffee - <i>Jameson</i>	9
Amaretto Coffee - <i>Disaronno</i>	9
Baileys Coffee - <i>Baileys</i>	9
Calypto Coffee - <i>Tia Maria</i>	9
Royale Coffee - <i>Martell Brandy</i>	9
Italian Coffee - <i>Strega Liquor</i>	9

