

# Spiga Lunch menu

@ The Bread Collection

**£10 Lunch**

**TUESDAY-FRIDAY**

Pizza margherita or Pasta of the day  
with salad & soft drink can

## HOT TOASTED PANINI

all 6.95

Brie, Bacon and Tomato  
Caramelised Onion and goats cheese  
Baked Ham and mature Cheddar  
Roast Beef and Caramelised Onion  
Tuna Mayo and melted mature Cheddar

## CIABATTA SANDWICH

all 5.95

Mozzarella, Tomato & Rocket  
Rare Beef, Parmesan & Rocket  
Parma Ham, Tomato & Rocket  
Chicken mayo, Avocado & Bacon

## FROM THE DELI

**CURED MEAT ANTIPASTI** 10.95

wooden platter of Italian cured meats,  
assorted cheese with quince jelly

**DUCK LIVER PARFAIT** 8.95

with toasted sourdough

1701 High Street, Knowle, B93 0LN

01564 772124

[www.breadcollection.co.uk](http://www.breadcollection.co.uk)

**Lunch** Tue & Wed: 12-3 Thu – Sat: 12-2.30

**Evenings** Thursday- Friday - Saturday  
from 5.30 / last order 10.00

## ARTISAN SOURDOUGH PIZZAS

**MARGHERITA** 8.95

Tomato, Mozzarella Fiordilatte, basil & olive oil

**DIAVOLA** 10.50

Tomato, spicy Calabrese salami, chilli  
& Mozzarella Fiordilatte

**RUCOLA** (no tomato) 12.50

Burrata, rocket, Parma ham, shaved parmesan  
& olive oil

**CAPRICIOSA** 12.95

Tomato, Mozzarella Fiordilatte, ham, artichoke,  
mushrooms, black olives

**TARTUFA** (no tomato) 14.00

Mozzarella Fiordilatte, mushrooms, ham,  
truffle oil

**CALZONE** 14.50

tomato, Mozzarella Fiordilatte, ricotta, spicy Calabrese  
salami, spinach, parmesan

**AFFUMICATA** (no tomato) 14.50

Frjarielli (wild broccoli), Tuscany sausage (or olives  
for vegetarian), smoked mozzarella, chilli flakes

**TARANTINA** 14.50

Tomato, Mozzarella Fiordilatte, anchovies, capers,  
Kalamata olives, oregano & basil

Gluten free pizza bases also available at £3 extra

## PASTA

**Chefs Homemade lasagne** 12.95

**Cannelloni of the day** 12.95

**Aubergine Parmigiana** 12.95

grilled aubergines, mozzarella, parmesan & tomato

## SIDE ORDERS

**Mixed Leaf Salad** 3.45

**Mixed Olives** 2.75

## DESSERT

**selection of patisserie** 4.25

Service is at your discretion. For tables of 8 or more a 10% service charge will be added. All tips go to the staff.  
Please let us know if you have any allergies or require information on ingredients used in our dishes.

# Spiga dinner menu

**APEROL SPRITZ** 8  
**ESPRESSO MARTINI** 9

**Mixed olives** 2.75

## ANTIPASTI

**ARTISAN BREAD BASKET** 4  
Selection of artisan bread, olives, olive oil & balsamic

**DUCK LIVER PARFAIT** 8.95  
with toasted sourdough

**FRESH BURRATA** 11  
with grilled vegetables, pine nuts and pesto  
or with Parma ham, rocket and tomato 11

**CURED MEAT ANTIPASTI** 14.50  
wooden platter of Italian cured meats with olives,  
artisan bread, olive oil & balsamic

**VEGETARIAN ANTIPASTI** 12  
wooden platter of buffalo mozzarella, grilled  
vegetables & trio of bruschetta

**HERITAGE TOMATOES & BURRATA** 12  
with green pesto & black olive tapenade

**SALAD CAPRESE** 8.50  
buffalo mozzarella, tomatoes, fresh basil

**SALAD AL GRECO** 8.50  
feta, cucumber, tomato, mint & red onion

**RARE BEEF CARPACCIO** 11.50  
served with rocket & parmesan shaves

**POLPETTE PICCANTI** 9.95  
Sicilian meat balls with chilli, garlic, breadcrumbs  
& tomato sauce

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**DIAVOLA** 10.50  
Tomato, spicy Calabrese salami, chilli  
& Mozzarella Fiordilatte

**RUCOLA (no tomato)** 12.50  
Burrata, rocket, Parma ham, shaved parmesan  
& olive oil

**CAPRICIOSA** 12.95  
Tomato, Mozzarella Fiordilatte, ham, artichoke,  
mushrooms, black olives

**TARTUFA (no tomato)** 14.00  
Mozzarella Fiordilatte, mushrooms, ham,  
truffle oil

**CALZONE** 14.50  
tomato, Mozzarella Fiordilatte, ricotta, spicy Calabrese  
salami, spinach, parmesan

**AFFUMICATA (no tomato)** 14.50  
Frjarielli (wild broccoli), Tuscany sausage (or olives  
for vegetarian), smoked mozzarella, chilli flakes

**TARANTINA** 14.50  
Tomato, Mozzarella Fiordilatte, anchovies, capers,  
Kalamata olives, oregano & basil

Gluten free pizza bases also available at £3 extra

## PASTA

**Chefs Homemade lasagne** 12.95

**Cannelloni of the day** 12.95

**Melanzana alla Parmigiana** 12.95  
grilled aubergines, mozzarella, parmesan & tomato

## SIDE ORDERS

**Mixed Leaf Salad** 3.45

**Mixed Olives** 2.75

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# Spiga

## SPARKLING WINE

### Terre di Sant'Alberto Prosecco

A fine mousse and a fresh green pear character.  
125ml Glass 7      Bottle 27

## RED WINE

### ARPEGGIO ROSSO, Settesoli 2017 Sicily 18.95

Medium bodied with ripe fruit character  
175ml Glass 4.50/ 250ml Glass 6.75/ Carafe 13.50

### MERLOT del Veneto, Via Nova 2017 Veneto 20.95

Sourced from vineyards around Verona and Venice.  
Red cherries on the nose; medium bodied with red berry  
fruits and a clean finish.

### BIFERNO RISERVA, Palladino 2014 Molise 22.95

Complex and intense with hints of black berry jam.

### BRUSCO DEI BARBI 2015 Tuscany 24.95

A fragrant bouquet with hints of plum and red berries

### NEGROAMARO DEL SALENTO 2016 Puglia 26.95

Ruby red with shades of purple fascinating scents of wild  
berries and velvety texture

### DONNAFUGATA NERO D'AVOLA Sicily 34.95

Ruby red with purple hues, bouquet of strawberries with  
violets and hints of black pepper.

### GRANDARELLA ROSSO, MASI 45.95

Distinct aroma of plum jam with ripe berry fruits flavours.

### BAROLO, FONTANAFREDDA 2014 54.95

Blood red with ruby highlights, it has a clear-cut, intense  
nose with overtones of vanilla, spices, withered roses and  
underbrush. The palate is dry, but soft, full bodied,  
velvety and well balanced.

## ROSE WINE

### CHATEAU PEYRASSOL, Cotes de Provence 2016 France 28.50

Pale in colour, nose of citrus, vine peach, apricot and fine  
floral notes. Full body and long fruit finish palate.

### SANGIOVESE ROSATO RUBICONE, Sospiro. Emilia Romagna NV 21.95

Delicate floral scents of violets and roses. Very fresh and  
harmonic with flavours of blackcurrant and berry.  
175ml Glass 5.00/ 250ml 7.50/ 500ml Carafe 14.95

## WHITE WINE

### ARPEGGIO CATARRATTO, Settesoli 2017 Sicily 18.95

Lightly aromatic and floral with delicate flavours.  
175ml Glass 4.50/250ml Glass 6.75  
500ml Carafe 13.50

### CORTESE AMONTE, Volpi 2017 Piemonte 22.95

Baby Gavi, light and crisp with delicate citrus fruit  
aromas and nuances of freshly mown grass and  
almonds.

### VERMENTINO, Villa Solais, Santadi 2017 Sardinia 24.95

Clean, citrus nose with fresh pear, herb and spice.

### LA SEGRETA GRILLO, Planeta, 2017 Sicily 25.95

Clear yellow colour with green hues; on the nose the  
primary varietal aromas of citrus, white peach and  
tropical fruit. Fresh and smooth on the palate.

### ORGANIC MALVASIA DEL SALENTO, Vigne Vini 2017 Puglia 25.95

On the nose, it has a fresh, floral character and some  
tropical notes. The palate adds a touch of citrus and  
green apple with the more tropical fruit coming  
through on the finish.

### SAUVIGNON BLANC, Brandolini 2017 Friuli- Venezia Giulia 26.95

That perfect marriage between smooth tropical fruit  
and pungent tomato leaf, with luscious floral nuances  
of white rose and boxwood.

### GAVI DI GAVI La Minaia 2017 Piemonte 29.95

A light, fresh, mineral and citrus bouquet. The palate  
is crisp and dry with a hint of ripe pears

## BIRRA

### MORETTI 4 SPITFIRE 5

### SOFT DRINKS Mineral water (1 l) 3.45 San Pelegrino 3.00

orange, lemon, blood orange  
Luscombe Organic 3.25  
elderflower, ginger beer, Sicilian lemonade