

Spiga Lunch

COCKTAIL

APEROL SPRITZ 8
JUG OF PIMMS 12.95

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.

NEGROAMARO DEL SALENTO 2018 Puglia 26.95
Ruby red with shades of purple fascinating scents of wild berries and velvety texture

PRIMITIVO Della PUGLIA, BOTROMAGNO 2017 29.95
The colour is deep ruby red. On the nose the wine shows a delicate scent of berry fruits. The palate is elegant, intense with soft natural tannins.

DONNAFUGATA NERO D'AVOLA 2017 Sicily 34.95
Ruby red with purple hues, bouquet of strawberries with violets and hints of black pepper.

ROSE WINE

ORGANIC BANDOL, Domaine Ray-Jane 2016 France 28.50
Medium-bodied palate, silky texture, long finish with peppery floral notes and red berries.

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, 2018 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, Urra Di Mare Mandrarossa 2016 Sicily 29.95
100% sauvignon blanc, peach & passion fruit blossom with spice warmth.

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

Coke, Diet coke, 7up 1.95
San Pelegrino 3.00
orange, lemon, blood orange
Luscombe Organic 3.25
elderflower, ginger beer, Sicilian lemonade

Spiga Lunch

@ The Bread Collection

£10 Lunch

From **TUESDAY** to **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

Lunch Tue -Wed: 12-3 Thur-Fri-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
JUG OF PIMMS	12.95

Mixed olives	2.75
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ANTIPASTI

ARTISAN BREAD BASKET	4
Selection of artisan bread, olives, olive oil & balsamic	
DUCK LIVER PARFAIT	8.95
with toasted sourdough	
FRESH BURRATA	
with grilled vegetables, pine nuts and pesto	11
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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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
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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