

## DESSERT

### **Special CHERRY & AMARETTO AFFOGATO (V)**

Cherries and clotted cream gelato served in a chocolate & biscuit crumbed glass and topped with an Amarena cherry. Served with a double espresso and amaretto mix to pour over. 466 kcal

### **TIRAMISU (V)**

Creamy layers of mascarpone and Marsala & coffee-soaked sponge. Served with a mix of Baileys & chilled espresso to pour over. 405 kcal

### **SICILIAN LEMON TART (V)**

A zingy taste of Sicily, served with a mixed berry coulis. 547 kcal Add a scoop of vanilla gelato (V) 1.00 84 kcal

### **CARAMELLO CHOCOLATE TORTA Vegan**

Rich layers of caramel & chocolate ganache on a crumbly tart base. Served with salted caramel gelato. 505 kcal

### **STICKY COFFEE PUDDING Vegan**

Toffee sponge with a coffee infused sticky toffee sauce, with a scoop of salted caramel gelato. 595 kcal

### **WARM CHOCOLATE BROWNIE (V)**

Served with vanilla gelato, white chocolate curls and chocolate sauce. 727 kcal

## Finish Off With A Digestivo

### COCKTAILS

#### **FLAT WHITE MARTINI 9.50**

Baileys, freshly brewed espresso, vodka & Kahlua coffee liqueur, shaken with ice.

#### **TIRAMISU NEGRONI 10.50**

Local gin, sweet vermouth and Campari with tiramisu syrup for a subtle sweetness.

#### **LIQUEURS 50ml 5.95**

Limoncello 25% ABV | Baileys 17% ABV | Amaretto 28% ABV  
Kahlua 16% ABV | Brandy 40% ABV

**FANCY 10% OFF THE  
MOTHER'S DAY MENU?**

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10% off is only valid for the 3 course menu

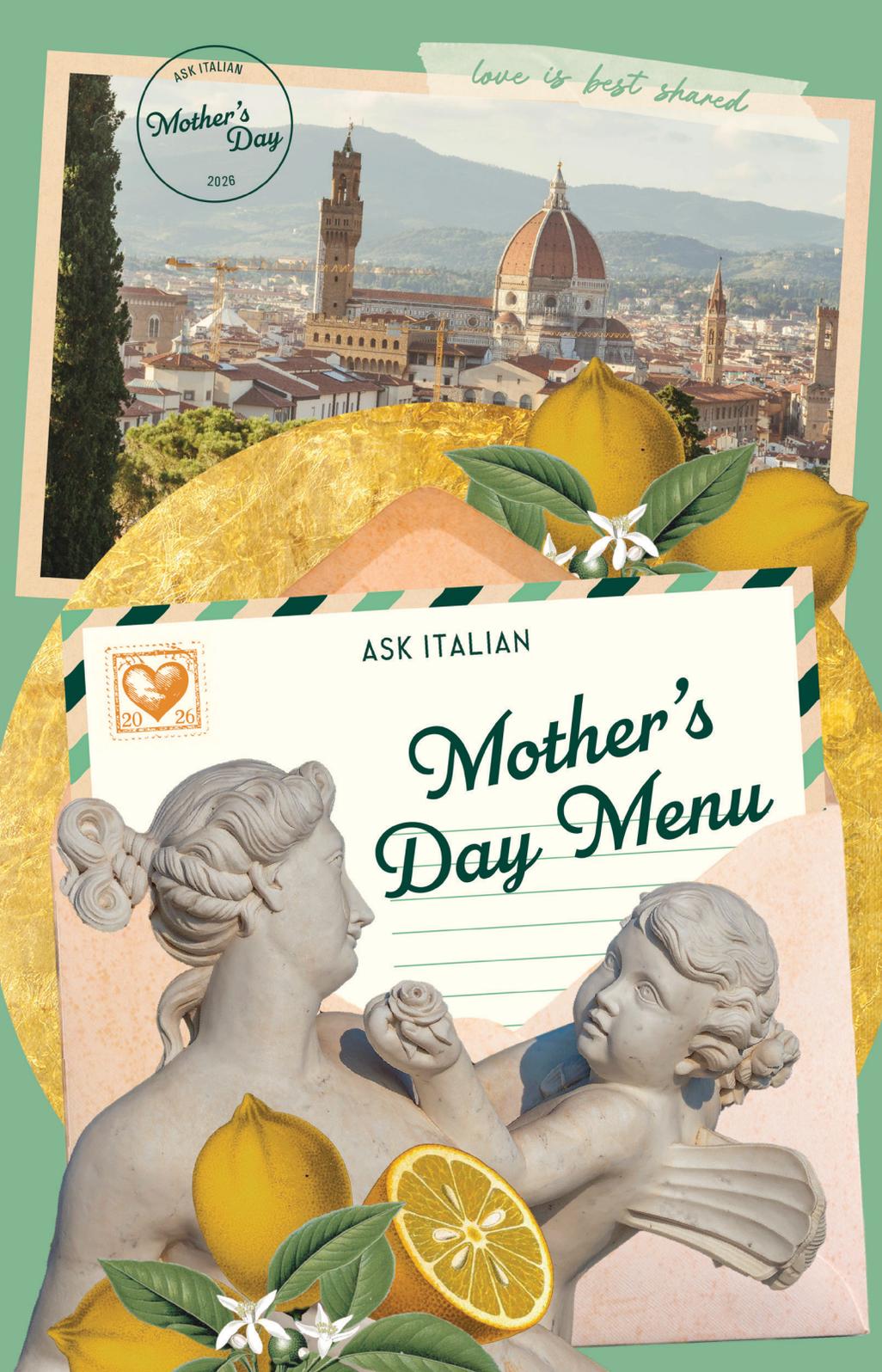


### 2 COURSES ALSO AVAILABLE FOR 24.95

Adults need around 2,000 kcal a day. Kcal for our non-gluten containing fusilli and pizza bases can be found in our nutritional guide. Full nutritional information is available – ask a team member or visit our website.

**T&C's:** The set menu includes 3 courses for 29.95. Valid from 13th March 2026 - 15th March 2026. Available across all open ASK Italian restaurants, excluding the 02. Worthing & Paddington sites will have a varying menu. Only menu items listed on the set menu are included. Any extra toppings and dips will be charged at standard menu rate. The set menu cannot be used in conjunction with any other offers including Blue Light, Tastecard, Tesco Clubcard & Unidays. We're unable to 'split' tables to apply multiple promotions. Whilst we have controls in place to reduce the risk of cross-contact, it is not possible for us to guarantee that our dishes will be allergen free. (V) - suitable for vegetarians. Make this vegan – ask for the 'Vegan' option when placing your order. Our vegan dishes are made with care to a vegan recipe. However, due to cross contact at our suppliers and in our busy kitchens, these dishes are not necessarily suitable for those with allergies. For more information visit our allergen menu.

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# Mother's Day MENU

3 COURSES 29.95

Get Started With A Tipple

## COCKTAILS

MOTHER'S DAY TREAT: £5 SPRITZ\*

**Special MIRABEAU ROSÉ SPRITZ**  
Mirabeau Cote de Provence Rosé with grapefruit soda and a dash of strawberry syrup. Garnished with mint and dried raspberries.

**APEROL SPRITZ**  
The classic we know and love - Aperol, Prosecco and soda water.

**SARTI SPRITZ**  
Fruity and tropical spritz, made with Sarti Rosa, Prosecco and soda water.



## MOCKTAILS

**CHERRY BLOSSOM SPRITZ 7.25**  
Everleaf Mountain, cherry syrup & sparkling lemonade, served with an Amarena cherry. 61 kcal

**PINEAPPLE MARTINI 7.25**  
Everleaf Mountain shaken with pineapple juice and passion fruit puree. 120 kcal

**STRAWBERRY SPARKLE 6.25**  
Strawberry syrup, lemon juice and soda water, served with strawberry flavoured popping boba. 74 kcal

WINE	175ml	750ml
SAUVIGNON BLANC DOC 12.5%	8.50	27.95
MERLOT IGT 11%	7.95	26.95
PINOT GRIGIO ROSÉ 10.5%	7.95	26.95

FIZZ	125ml	750ml
PROSECCO BRUT DOC 11%	7.50	28.95
PROSECCO DOC ROSÉ 11%	7.75	29.95

## STARTERS

**BURRATA TRICOLORE (V)**  
Velvety burrata cheese, topped with pesto. Served on a salad of slow-roasted & plum tomatoes and rocket. Finished with grated ricotta salata. 423 kcal

**MOZZARELLA GARLIC BREAD (V)**  
Stone-baked garlic pizzezza, topped with mozzarella. 853 kcal  
**Make this Vegan** with MozzaRisella. 884 kcal  
Add balsamic caramelised onions **Vegan** for 1.00. 82 kcal

**CHICKEN LECCA-LECCA**  
Three breaded seasoned chicken fillets. 373 kcal  
**Make this Vegan** with THIS™ Isn't Chicken goujons 316 kcal, served with your choice of dip. See main menu for full range of dips.

**MUSHROOMS AL FORNO (V)**  
Mushrooms stuffed with mozzarella, riserva cheese, breadcrumbs and onions, baked on ciabatta and served with garlic mayo. 423 kcal

**BRUSCHETTA PIZZETTA (V)**  
Stone-baked dough with pomodoro sauce, topped with slow-roasted tomatoes, baby plum tomatoes, rocket, ricotta salata and balsamic glaze. 386 kcal  
**Make this Vegan** without ricotta salata. 373 kcal

**KING PRAWN AL FORNO + £2.00 supplement**  
Juicy king prawns cooked in garlic & herbs, served on toasted ciabatta with parsley & a squeeze of lemon. 414 kcal

Adults need around 2,000 kcal a day. Kcal for our non-gluten dishes can be found in our nutritional guide.

\*T&Cs for drinks offer: The offer entitles Mum to a £5 Aperol, Limoncello, Sarti or Mirabeau spritz when a main meal or set menu is purchased. Available for dine in only. Offer valid between 13th - 15th March 2026. The offer cannot be used in conjunction with any other offer. Alcohol is only available to those aged over 18 and over. ASK Italian reserves the right to modify or update these Terms and Conditions without prior notice. Unfortunately this offer is unavailable in Scotland.

## MAINS

### NEW PIZZA A MANO

**POLLO ROQUITO**  
Roast chicken breast, Roquito pepper pearls and balsamic red onions on a tomato & mozzarella base and baked in the oven, then topped with Fior di Latte mozzarella, crispy prosciutto and rocket. 1071 kcal

**TRUFFLE FUNGHI (V)**  
Mozzarella, truffle mascarpone, mushrooms and thyme on a carbonara sauce base. 997 kcal

**PRIMAVERA (V)**  
Tomato & mozzarella base with balsamic onions, slow-roasted tomatoes, artichokes, peppers, mushrooms and olives, topped with green pesto. 1076 kcal  
**Make this Vegan** with MozzaRisella. 948 kcal  
Our Pizzas can be made with a non-gluten containing base.

## PASTA

**FRESH PASTA**  
**BURRATA & PANCETTA CARBONARA**  
Frisly tagliatelle in a velvety cheese sauce with pancetta. Topped with sweet slow-roasted tomatoes, creamy burrata and crispy prosciutto. 953 kcal

**PESTO STRACCIATELLA TAGLIATELLE (V)**  
Frisly tagliatelle in a creamy pesto sauce with green beans, topped with stracciatella, toasted pine kernels and lemon zest. 818 kcal  
Add chicken for 2.50. 86 kcal

Frutti Di Mare & Lentil Ragù can be made with non-gluten containing fusilli.

## SPECIALITY MAINS

**Special TRUFFLE & PROSCIUTTO RISOTTO**  
Creamy truffle mascarpone risotto with prosciutto and thyme, finished with crispy riserva cheese & prosciutto shards. 846 kcal

### Something On The Side

**BOLOGNESE BITES 6.25**  
Breaded crispy bites filled with bolognese & pasta served with a spicy tomato dip. 404 kcal

**GARLIC & CHEESE CHIPS (V) 5.75**  
Tossed in our signature Italian-style seasoning, served with garlic mayo. 613 kcal

**Special \*NDUJA POLLO PICCANTE**  
Fiery 'Nduja and spicy torn chicken with fresh red chillies on a tomato & mozzarella base, finished with a drizzle of hot honey, creamy stracciatella and fresh basil. 1234 kcal

**SALAMI MISTI**  
Salami, pepperoni, prosciutto, roasted peppers and balsamic red onions on a tomato & mozzarella base. 1046 kcal

**MARGHERITA (V)**  
A tomato & mozzarella base with fresh basil and oregano. 963 kcal  
**Make this Vegan** with MozzaRisella. 759 kcal

**DIPS** Smoked Chilli Jelly **Vegan** 62 kcal | \*Nduja Ketchup 96 kcal  
**1.00** Spicy Tomato Dip **Vegan** 6 kcal | Garlic Mayo **(V)** 102 kcal

## CLASSIC PASTA & AL FORNO

**POLLO DELLA CASA AL FORNO**  
Rigatoni, roasted chicken, mushrooms and thyme in a creamy mushroom sauce. Topped with mozzarella, then oven baked until golden. 712 kcal

**FETTUCINE LENTIL RAGU Vegan**  
A hearty ragù of green lentils & mixed vegetables in a sundried tomato sauce. 701 kcal

**LINGUINE CON FRUTTI DI MARE**  
A rich seafood pasta with prawns, mussels, clams and crayfish, tossed in a garlic & tomato sauce, finished with parsley & lemon. 579 kcal

**INSALATA ALL'ITALIANA (V)**  
Sweet mustard dressed spinach leaves, topped with a medley of roasted sweet potato, green beans, balsamic onions, mushrooms and tomatoes. Finished with goat's cheese, pine kernels and a balsamic glaze. 462 kcal  
**Make this Vegan** without goat's cheese. 431 kcal

**BALSAMIC GLAZED GREENS Vegan 5.50**  
Pan fried spinach and green beans drizzled with balsamic glaze. 41 kcal

**CAESAR SIDE SALAD 5.50**  
Baby gem lettuce tossed in Caesar dressing with riserva cheese croutons. 285 kcal

SCAN ME



### ALLERGEN & NON-GLUTEN MENUS AVAILABLE

Have an allergy? If you have a food allergy, intolerance, or Coeliac disease – please let a team member know before placing an order, even if you have had the dish before. Our allergen menu can be found in the restaurant, by scanning the QR code or visiting: [askitalian.co.uk/allergens](http://askitalian.co.uk/allergens)