

LUNCH MENU

3 COURSE - £33

2 COURSE - £28

(Including Americano or Tea)

ANTIPASTI

Pomodoro Ripieno

plum tomato stuffed with mixed vegetables and gorgonzola, on a carrot veloute

Tagliolini

homemade tagliolini tossed with pancetta, spring onion and cherry tomatoes and topped with pecorino romano

Branzino Grigliato

grilled sea bass with spinach and shallots on a chick pea puree

SECONDI

Pesce del Giorno

fresh catch of the day

Spezzatino di Manzo

beef stew with red peppers and served on a potato and marjoram puree

Pollo

chicken breast stuffed with ricotta and capers, on a broccoli puree and taleggio cheese fondue

(All dishes are served with seasonal vegetables or mixed salad)

DOLCI

Creme Brulee

blueberry creme brulee with amaretto ice cream

Torta di Cioccolato

chocolate cake with cointreau cream and hazelnut ice cream

Formaggi Misti

mixed selection of Italian cheese with homemade crackers and chutney