

LUNCH MENU

3 COURSE - £33

2 COURSE - £28

(Including Americano or Tea)

ANTIPASTI

Gnocchi di Ricotta

homemade ricotta gnocchi tossed with cherry tomatoes, black olives and chestnut mushrooms with pecorino cheese

Carpaccio di Manzo

thin slices of beef fillet drizzled with taleggio cheese fondue and rocket

Calamari

pan fried squid rings with garlic and chilli, served on a red lentil and rosemary puree

SECONDI

Pesce del Giorno

fresh catch of the day

Brasato di Manzo

slow cooked beef feather blade served in a beef jus with cauliflower puree

Pollo

chicken breast wrapped in pancetta with pea puree and gorgonzola fondue

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

DOLCI

Tiramisu

homemade tiramisu

Torta allo Yogurt

lemon and yoghurt cake on an amaretto cream and peach sorbet

Formaggi Misti

mixed selection of Italian cheese with homemade crackers and chutney