

LUNCH MENU

3 COURSE - £33

2 COURSE - £28

(Including Americano or Tea)

ANTIPASTI

Spaghetti con Cozze

spaghetti tossed with mussels, cherry tomatoes and chilli

Carpaccio di Manzo

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

Risotto Zucca e Funghi

roasted butternut squash risotto with chestnut mushrooms

SECONDI

Pesce del Giorno

fresh catch of the day

Agnello Grigliato

grilled lamb cutlets with a tomato and oregano sauce

Pollo Ripieno

chicken fillet stuffed with ricotta and capers, with a turnip puree and sage sauce

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

DOLCI

Mousse di Cioccolato Bianco

white chocolate mousse with almond crumble and mixed berry coulis

Millefoglie

sweet puff pastry stacked with lemon cream and strawberries

Formaggi Misti

mixed selection of Italian cheese with homemade crackers and chutney