

LUNCH MENU

3 COURSE - £33

2 COURSE - £28

(Including Americano or Tea)

ANTIPASTI

Penne

penne tossed with beef sausage, chestnut mushrooms and cherry tomatoes

Rotolo di Sfoglia

rolled and baked puff pastry, stuffed with asparagus and smoked mozzarella served on a red pepper coulis

Filetto di Branzino

pan seared fillet of sea bass served on sautéed courgettes and carrot puree

SECONDI

Pesce del Giorno

fresh catch of the day

Brasato di Manzo

marsala braised beef served on a potato and sage puree

Pollo con Pancetta

chicken breast wrapped in pancetta and drizzled with a gorgonzola cheese fondue

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

DOLCI

Creme Brulee

mixed berry creme brulee with vanilla ice cream

Torta d'Arancia

warm orange and almond sponge cake with amaretto cream

Formaggi Misti

mixed selection of Italian cheese with homemade crackers and chutney