



SET LUNCH MENU

Two Courses £ 30 | Three Courses £ 34

Available from 12pm to 3pm

APERITIVES RECOMMENDATIONS

VIRGIN MARY

Tomato juice, lemon juice, spicy mix
£10

LIMONATA: AL SAMBUCO O AL CETRIOLO

Homemade lemonade with cucumber or elderflower
£6

STARTERS

SUPPLÌ AL TELEFONO

Tomato suppli stuffed with mozzarella cheese, basil pesto, grated parmesan *(G, Sl, D, N)*

ORATA MARINATA AL RABBARO

Cured sea bream with pink rhubarb, green oil *(Sl, F)*

INSALATONA DI PROSCIUTTO

Mixed leaves salad with sliced prosciutto, pomegranate seeds, pine nuts,
red onions, goat cheese mousse *(D, N, Sl)*

MAIN COURSE

ZUCCHINE RIPIENE AI FUNGHI DI BOSCO

Round courgettes stuffed with forest mushrooms, quinoa, goat cheese, breadcrumbs *(G, D)*

CALAMARI FRITTI ALLA LIVORNESE

Fried squid with Livornese sauce, olives, capers, tomato sauce, creamy polenta *(G, D, Sl)*

RIGATONI CON BAVETTA DI MANZO

Rigatoni with beef bavette, truffle cream sauce, sun-dried tomatoes, parmesan *(G, D, Sl)*

DESSERTS

TIRAMISU

Classic tiramisu *(E, D, G, SY)*

TORTA AL LIMONE E MIRTILLI

Warm lemon and blueberry pudding, lemon syrup, vanilla ice cream *(G, D, E, SY)*

SIDES

Rocket and parmesan salad, balsamic sauce £7

Sautéed spinach, garlic, parmesan £7

Fried baby potatoes, red onion, parsley £7

Triple cooked chips, parmesan, truffle oil, truffle aioli £9

Allergens: D - dairy, G - gluten, F - fish, SY - soya, Sl - sulphites, E - eggs, SS - sesame, S - shellfish

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free. A discretionary 15% service charge will be added to your final bill. All prices are inclusive of VAT.