



## SET LUNCH MENU

Two Courses £ 30 | Three Courses £ 34 | Available from 12pm to 3pm

### APERITIVES RECOMMENDATIONS

VIRGIN MARY £10  
Tomato juice, lemon juice, spicy mix

LIMONATA: AL SAMBUCO O AL CETRIOLO £6  
Homemade lemonade with cucumber or elderflower

### LUNCH WINE SPECIALS:

Zibibbo Piazza Italiana, Sicily, 2022 £44

Nero d'Avola/Perricone, Piazza Italiana, Sicily, 2021 £45

### STARTERS

BRUSCHETTA CON CAPONATA SICILIANA  
Sautéed aubergine and sun-dried tomatoes with balsamic vinegar  
dressing on toasted garlic ciabatta *(S, G)*

CRUDO DI TONNO  
Raw tuna, pistacchio, avocado mousse, citrus dressing, pickled cucumber *(F, SL)*

INVOLTINI DI CARPACCIO DI MANZO  
Beef carpaccio roll with asparagus, rocket, warm cheese sauce *(D)*

### MAIN COURSE

GNOCCHI AL TALEGGIO  
Potato dumplings filled with taleggio cheese, creamy tomato and basil sauce *(D, G)*

LINGUINE ALLE ACCIUGHE E LIMONE  
Linguine pasta with anchovies, lemon, garlic, parsley, olive oil *(F, G, D, SL)*

SALSICCE AL FORNO  
Roasted Italian pork sausages with fennel pure, pork gravy, chives *(SL, G, D)*

### DESSERTS

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

CROSTATA AL CIOCCOLATO E NOCCIOLA  
Milk chocolate and hazelnut tart with raspberry compote and dolce vita ice cream *(N, D, E, G)*

### 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.