



## 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 £ 9 / 175ml

Nero d'Avola/Perricone, Piazza Italiana, Sicily, 2021 £ 9 / 175ml

### STARTERS

ZUPPA FREDDA DI POMODORO E MELONE  
Chilled tomato, Galia melon and orange soup with croutons, vegetable salsa, olive oil / G

TARTARE DI ORATA  
Sea bream tartare, pickled nectarines, shallots, fennel micro cress / F, SL

ARANCINO ALLA SICILIANA  
Sicilian style pork and beef ragout risotto ball stuffed with mozzarella cheese, sun-dried tomato sauce / D, SL, C, D, G, E

### MAIN COURSE

RISOTTO ALLE ZUCCHINE  
Courgette risotto with lemon cream cheese / D, SL, C

FREGOLA SARDA AI GAMBERI  
Fregola sarda pasta with prawns, lobster-tomato sauce, basil / S, C, SL

LOMBO DI MAIALE IN PADELLA  
Pan fried pork loin with confit garlic mash potato, mustard sauce / M, D, G

### DESSERTS

TORTA DI RICOTTA CON PESCHE E AMARETTI  
Peach and amaretto cheesecake with raspberry sorbet / D, G, E, N

TIRAMISU  
Classic tiramisu / E, D, G, 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, M - mustard, N - nuts*

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.