



## 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 CETROLO £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 BARBABIETOLE ROSSE E CETRIOLI  
Cold beetroot and cucumber soup, boiled egg, dill, green onion /D, E, SL, M

CARPACCIO DI AVOCADO  
Avocado carpaccio with prawn cream, trout eggs /S, D, F

TARTARE DI MANZO  
Beef tartare, gherkins, slow cooked egg yolk, truffle cream /E, SL, G

### MAIN COURSE

SPAGHETTI CACIO E PEPE  
Spaghetti in a rich pecorino romano and black pepper sauce /G, D

CICATELLI AI POMODORINI E ACCIUGHE  
Cicatelli pasta with anchovies, cherry tomatoes, parsley, lemon zest /F, SL, G

SCALOPPINA AL LIMONE  
Veal escalope, lemon sauce, sage, sauteed broccoli /D, G

### DESSERTS

MERINGATA AI LAMPONI  
Raspberry Eton mess, raspberry sorbet /E, D

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

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.