



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

BATTUTA DI MELANZANE CON STRACCIATELLA E CARTA DA MUSICA

Finely chopped aubergine with creamy stracciatella cheese, carta da musica bread *(D, SS)*

CARPACCIO DI SALMONE E TONNO

Salmon and tuna carpaccio, lemon oil dressing, pickled fennel *(F, SL)*

BRUSCHETTA CON TARTARE DI MANZO TARTUFATO

Bruschetta with beef tartare, truffle aioli, rocket, crispy parmesan *(G, D, E)*

MAIN COURSE

BISTECCA DI CAVOLO PRIMAVERILE

Spring cabbage steak with green peas puree, pomegranate seeds

CARBONARA DI TONNO

Linguine tuna carbonara, egg yolk, pecorino cheese, black pepper, tuna flakes *(G, E, D, F, S)*

SALTIMBOCCA DI VITELLO

Veal saltimbocca, prosciutto, sage, butter lemon sauce, mash potato *(D, G)*

DESSERTS

TIRAMISU

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

TORTA AL CARMELLO

Sticky toffee pudding with caramel sauce and vanilla ice cream *(E, G, D, Stone Fruit)*

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.