



SET LUNCH MENU

Two Courses £ 28 | Three Courses £ 32

APERITIVES RECOMMENDATIONS

BELLINI DI PIAZZA

Fresh peach purée with unique sparkling tea, non-alcoholic aperitif
£9

NON-ALCOHOLIC NEGRONI

Tanqueray 0%, Lyre's Italian Spritz, Amaro Aperitivo, Orange Bitters
£12

STARTERS

ZUPPA DI PATATE AL PORRO

Leek potato soup, poached egg, croutons

BRUSCHETTA CON SALMONE AFFUMICATO

Bruschetta with smoked salmon, quail eggs, pickled shallot, cream cheese

INSALATA CON FORMAGGIO DI CAPRA E ANATRA STAGIONATA

Salad with goat cheese, cured duck, cranberry gel, candied walnuts

MAIN COURSE

BISTECCA DI CAVOLFIORE

Cauliflower steak with cannellini beans puree, chimichurri sauce

FREGOLA CON GAMBERI

Fregola with prawns, tomato bisque sauce, basil

PACCHERI ALLA BOLOGNESE

Paccheri with pork and beef ragout, tomato sauce

DESSERTS

TIRAMISU

Classic tiramisu

BUDINO AL CARMELLO APPICCIOSO

Sticky toffee pudding, caramelised banana, coffee ice cream

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.