



12:00-16:00 | **BOTTOMLESS ITALIAN**

# BRUNCH

INCLUDES: one starter **S**, bottomless pizza and pasta **RP**, one dessert **D**


Food - **£35**

Food + bottomless bubbles: Aperol Spritz, Prosecco, Bellini - **£59**

Or order a la carte from the menu

## **S** STARTERS

ARANCINI AL TARTUFO  
Truffle arancini stuffed  
with mozzarella cheese, truffle aioli

INSALATA CON  
POMODORI E BURRATA (V)   
Burrata Apulia, seasonal tomato steaks,  
baron red onion, capers, sweet balsamic sauce, basil

CARPACCIO DI BRANZINO  
Mediterranean sea bass carpaccio, pickled shallots,  
chives, fleur de sel, baby parsley, olive oil-lemon dressing

CARPACCIO DI MANZO  
Beef carpaccio, anchovy-pecorino aioli,  
rocket, parmesan, olive oil

## **D** DESSERTS

DOLCE DEL GIORNO  
Dessert of the day

## DRINKS

PROSECCO

BELLINI  
Prosecco, Peach puree

APEROL SPRITZ  
Aperol, Prosecco, Soda water

## **RP** PIZZA

PIZZA MARGHERITA   
Pizza Margherita, tomato sauce, Buffalo mozzarella

PIZZA QUATTRO FORMAGGI  
Four cheese pizza, cream sauce, parmesan,  
gorgonzola, mozzarella, goat cheese

PIZZA AI FUNGHI  
Pizza with forest mushrooms, cheese sauce, truffle oil

PIZZA CON SALAME PICCANTE  
Spicy salami pizza, tomato sauce, mozzarella, parmesan

## PASTA

RADIATORI AGLIO E OLIO   
Radiator pasta, green peas, spinach, garlic-chilli oil, parmesan

CASARECCE AL TARTUFO  
Casarecce pasta, creamy truffle sauce

RIGATONI CON FUNGHI   
Rigatoni pasta, creamy forest mushroom sauce, parmesan

ORZO CON GAMBERI  
Orzo pasta, tiger prawns, tomato sauce, bell peppers

MAFALDA ALLA BOLOGNESE  
Mafalda corta pasta, beef and pork Bolognese sauce, parmesan

FREGOLA AL FORNO FORMAGGIO  
Baked cheesy fregola pasta with guanciale

**!** Bottomless brunch for 90 minutes. Guests can have one main dish at a time per person on the table and must finish one dish before ordering another. One drink on the table at any time.

 We strive to exceed our guest's expectations. The Vegan Line Logo next to the menu item means a vegan substitute is available by using vegan cheeses, creams, sauces and other vegan-friendly products. For vegans ONLY