



SET LUNCH MENU

Two Courses £ 28 | Three Courses £ 32

STARTERS

INSALATA DI POMODORI E ANGIURIA

Seasonal tomato and watermelon salad, kalamata olives, red onions, feta cheese

TARTARE DI SALMONE

Salmon tartare, chopped tomato fillets, avocado cream, slow-cooked egg yolk

CARPACCIO DI VITELLO

Veal carpaccio, rocket, parmesan

MAIN COURSE

SPAGHETTI POMODORO

Spaghetti pomodoro, parmesan, burrata, red chili, mint

CALAMARI ALLA GRIGLIA

Grilled squid, cannelloni beans, red chilli, lemon-parsley sauce

MAFALDINE CON PIZZAIOLA DI AGNELLO

Mafaldine pasta, lamb pizzaiola sauce

DESSERTS

TORTA AL LIME E OLIO D'OLIVA

Lime and olive-oil cake with raspberry puree and lemon curd

TIRAMISU CLASSICO CON GELATO AL CAFFÈ

Classic tiramisu with coffee ice cream

MACEDONIA

Selection of seasonal fruits and berries

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 12.5% service charge will be added to your final bill. All prices are inclusive of VAT.