



SET LUNCH MENU

Two Courses £ 28 | Three Courses £ 32

APERITIVES RECOMMENDATIONS

BELLINI DI PIAZZA

Fresh peach purée with unique sparkling tea, non-alcoholic aperitif
£11

NON-ALCOHOLIC NEGRONI

Tanquery 0%, Lyre's Italian Spritz, Amarico Aperitivo, Orange Bitters
£12

STARTERS

BISTECCA DI MELANZANE

Aubergine steak, tomato sauce, ricotta cheese

INSALATA DI SALMONE AFFUMICATO

Smoked salmon, mixed salad, quail egg, cucumber, lemon oil sauce

TARTARE DI MANZO

Beef tartare, mustard sauce, black carasau bread, slow-cooked egg yolk

MAIN COURSE

PATATINE CON FUNGHI DI BOSCO

Baby potatoes with forest mushrooms, stracciatella cheese, parsley

FILETTO DI MERLUZZO

Cod fillet, lemon mashed potato, white wine sauce

MAFALDA BOLOGNESE

Mafalda Bolognese, pork-beef ragout in tomato sauce

DESSERTS

TIRAMISU

Classic Tiramisu

PAVLOVA AL FRUTTO DELLA PASSIONE

Passionfruit and mango sauce, passionfruit curd, lemon sorbet

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.