



SET LUNCH MENU

Two Courses £ 30 | Three Courses £ 34 | Available from 12pm to 3pm

APERITIVES RECOMMENDATIONS

VIRGIN MARY £10
Tomato juice, lemon juice, spicy mix

LIMONATA: AL SAMBUCO O AL CETRIOLO £6
Homemade lemonade with cucumber or elderflower

LUNCH WINE SPECIALS:

Zibibbo Piazza Italiana, Sicily, 2022 £ 9 / 175ml

Nero d'Avola/Perricone, Piazza Italiana, Sicily, 2021 £ 9 / 175ml

STARTERS

ZUPPA FREDDA DI POMODORO E MELONE
Chilled tomato, Galia melon and orange soup with croutons, vegetable salsa, olive oil / G

TARTARE DI ORATA
Sea bream tartare, pickled nectarines, shallots, fennel micro cress / F, SL

ARANCINO ALLA SICILIANA
Sicilian style pork and beef ragout risotto ball stuffed with mozzarella cheese, sun-dried tomato sauce / D, SL, C, D, G, E

MAIN COURSE

RISOTTO ALLE ZUCCHINE
Courgette risotto with lemon cream cheese / D, SL, C

FREGOLA SARDA AI GAMBERI
Fregola sarda pasta with prawns, lobster-tomato sauce, basil / S, C, SL

LOMBO DI MAIALE IN PADELLA
Pan fried pork loin with confit garlic mash potato, mustard sauce / M, D, G

DESSERTS

TORTA DI RICOTTA CON PESCHE E AMARETTI
Peach and amaretto cheesecake with raspberry sorbet / D, G, E, N

TIRAMISU
Classic tiramisu / E, D, G, SY

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, M - mustard, N - nuts

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.