



SET LUNCH MENU

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

DRY JANUARY SPECIALS:

Wild Idol Sparkling Rose £10 per 125ml / £60 per bottle

Steinbock Zero Riesling £6.50 per 125ml / £40 per bottle

Lucky Saint Beer 0.5% £7.50

Piazza Italiana Virgin Mary £10

n/a Negroni £12

n/a Amaretto Sour £12

Homemade Lemonade: Classic / Cucumber / Elderflower £6

STARTERS

Pickled cherry tomatoes, stracciatella, basil oil, pine nuts / *D, SL, N*

Rocket salad with fried squids, baby potatoes, olives, datterini cherry tomatoes / *S, SL*

Duck crostini with mulled wine poached pears, whipped goat cheese / *G, D, SL*

MAIN COURSES

Risotto pomodoro with stracciatella, sun-dried tomatoes / *SL, D*

Pan-fried sea bream fillet, green pea puree, lemon, white wine sauce / *F, D*

Veal liver, sauteed white onions, mashed potato, crispy sage / *D, G*

DESSERTS

Mascarpone cheesecake with redcurrant sauce / *D, G*

Classic tiramisu / *E, D, G*

SIDES

Rocket and parmesan salad, balsamic sauce £7

Datterini tomatoes, basil, red onion, olive oil dressing £7

Brussel sprouts with crispy guanciale £7

Baked Jerusalem artichokes with mint and garlic £7

Sauteed spinach, garlic, parmesan £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, C - celery, CT - citrus, CR - crustaceans

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.