

# SET LUNCH MENU

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

## **DRINKS SPECIALS:**

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

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

Bloody Mary £14 / Aperol Spritz £14 / Negroni £15

Pecorino Safari 2023 £9 per 125ml / £28 per carafe / £55 per bottle Barbera D'Alba Superiore, Pelassa 2023 £9 per 125ml / £28 per carafe / £55 per bottle

> Piazza Italiana Virgin Mary £10 Lucky Saint Beer 0.5% £7.50

Homemade Lemonade: Classic / Cucumber / Elderlower £6

### **STARTERS**

Roasted bell peppers, rocket pesto, burrata / D, N, G Haddock arancini with horseradish sauce / D, SL, F, G, E

Salad with roasted beef, lettuce, cherry tomatoes, cucumber, mustard sauce, red onions, crispy parmesan / SL, E, D, G, M

## MAIN COURSES

Forest mushroom risotto, parmesan, parsley, breadcrumbs / SL, D, G

Baked ray wing, Sicilian sauce, olives, sun-dried tomatoes, capers, sautéed spinach / F, D, SL, C

Mafalda with Osso Buco ragout, tomato sauce, parsley, pecorino / D, G, C, SL

## **DESSERTS**

Coconut mousse with matcha powder / D, G, SL

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 guanicale £7

Baked Jerusalem artichokes with mint and garlic £7

Sauteed spinach, garlic, parmesan £7

Triple cooked chips, parmesan, truffle oil, truffle aioli £9