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

Verdicchio, Umani Ronchi, Italy 2023 £9 per 125ml / £27 per carafe / £47 per bottle

Montepulciano, Umani Ronchi, Italy 2023 £9 per 125ml / £27 per carafe / £47 per bottle

Piazza Italiana Virgin Mary £10

Lucky Saint Beer 0.5% £7.50

Homemade Lemonade: Classic / Cucumber / Elderflower £6

STARTERS

Forest mushroom arancino, truffle aioli, parmesan / G, D, E

Caesar salad with prawns, crispy parmesan / F, S, D, G

Salad with slow-cooked veal, mustard sauce, pine nuts, quail eggs, cucumber, cherry tomatoes / E, M, SY, G

MAIN COURSES

Grilled courgettes, spinach sauce, pine nuts, goat cheese, mint / D, N

Casarecce pasta with sea bass, wine sauce, basil, chilli flakes, lobster stock / F, S, G, SL

Pork chop with beetroot puree, pecorino, cherry-red wine sauce, peppercorns / D, G, SL

DESSERTS

Strawberry vanilla cream cake / G, D, E

Classic tiramisu / E, D, G

SIDES

Rocket and parmesan salad, balsamic sauce £7

Heirloom tomato salad with red onion, olive oil £7

Cauliflower and broccoli cheese, crispy parmesan £9

Roasted heritage carrots $\pounds7$

Sauteed spinach, garlic, parmesan £7

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