



## SET LUNCH MENU

Two Courses £ 30

Three Courses £ 34

| Available from 12pm to 3pm

### DRINKS SPECIALS:

Negroni £15 / Negroni Sbagliato £14 / n/a Negroni £12

Bloody Mary £14 / Piazza Italiana Virgin Mary £10

Menabrea La Bionda £9.5 / Peroni £8 / Lucky Saint Beer 0.5% £7.50

Homemade Lemonade: Classic / Cucumber / Elderflower £6

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### STARTERS

Jerusalem artichoke cream soup, ciabatta croutons / D, G

Red prawn arancini, orange bisque / D, G, E, S

Sliced veal with sun-dried tomato aioli / D, E, SL

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### MAIN COURSES

Four cheese risotto, crispy parmesan / D, SL

Tuscan fish stew, tomato sauce, sun-dried tomatoes, olives, garlic & parmesan ciabatta / D, G, F, SL, C

Casarecce with pulled lamb ragout, cheese fonduta / D, G, SL, C

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### DESSERTS

Chef's daily selection

Classic tiramisu / D, G, E

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### SIDES

Rocket and parmesan salad, balsamic sauce £8

Mixed winter vegetables, lemon zest £8

Creamy celeriac puree £9

Sautéed spinach, garlic, parmesan £8

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.