



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

STARTERS

Heritage tomato salad with buffalo mozzarella, fruit balsamic dressing / *D, SL*
Tuna and salmon duo carpaccio, lemon oil, chives, trout caviar / *F*
Dry aged sirloin arancini, parmesan sauce / *G, E, D*

MAIN COURSES

Pomodoro pasta with stracciatella / *D, G*
Fregola sarda with squids, tomato and bell pepper sauce / *G, SL, C, S*
Chicken breast supreme with bread crumbs, lemon butter sauce, mash potatoes / *D, G*

DESSERTS

Chef's fresh pastries selection
Classic tiramisu / *D, G, E*

SIDES

Rocket and parmesan salad, balsamic sauce 8
Heritage tomatoes, red onion 8
Asparagus with hazelnuts, lemon zest 9
Green peas with guanciale 9
Sautéed spinach, garlic, parmesan 8
Triple cooked chips, parmesan, truffle oil, truffle aioli 9

**set lunch menu is available for groups up to 8 guests*

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.