



SET LUNCH MENU

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

DRINKS SPECIALS:

Aperol Spritz 14 / Campari Spritz 14 / Rosa Spritz 14
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

Mushroom arancino stuffed with mozzarella, truffle aioli / *G, D, E*
Tuna tartare with yuzu sauce, avocado mousse, slow-cooked egg yolk / *G, F, E, SY, SS*
Nectarines and buffalo mozzarella salad, prosciutto, rocket, balsamic, pine nuts / *D, SL, N*

MAIN COURSES

Casarecce Aglio e Olio, chilli, parsley, olive oil / *G*
Trout steak with spiced butter, herbed yoghurt, fresh tomato salad, pickled onions / *D, F, SL*
Risotto with mushrooms and duck prosciutto, creme fraiche / *D, SL*

DESSERTS

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

SIDES

Rocket and parmesan salad, balsamic sauce 8
Vesuvio tomato salad 8
Caesar salad, parmesan croutons 8
Aubergine caponata, pine nuts, capers, basil 8
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.