



SET LUNCH MENU

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

DRINKS SPECIALS:

Classic Negroni 15 / Smoky Negroni 15 / Negroni Sbagliato 15

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

Jerusalem artichoke cream soup, ciabatta croutons / G, D

Prawn salad, avocado, datterino cherry tomatoes,, fruit balsamic dressing, parmesan / D, F, SL

Beef tartare, truffle aioli, slow-cooked egg yolk, pane carasau / G, E

MAIN COURSES

Casarecce pasta with creamy mushroom sauce / G, D, SL

Livornese squids with creamy polenta / D, S, SL, M

Risotto carbonara, guanciale, pecorino, parmesan / D, E, SL

DESSERTS

Classic tiramisu / D, G, E

Chef's daily selection

SIDES

Rocket and parmesan salad, balsamic sauce 8

Datterino cherry tomatoes 8

Caesar salad, parmesan croutons 8

Aubergine caponata, pine nuts, capers, basil 8

Sauteed 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.