

LUNCH MENU
Monday to Friday 12-16
Two Courses 17.95 Three Courses 21.95

STARTERS

ZUPPA Tenderstem broccoli soup, gorgonzola cheese, guanciale

VG BRUSCHETTA Focaccia topped with semi dried yellow and red cherry tomatoes

V CAPRESE Burrata, tomatoes, balsamic glaze & olive oil

GRATIN Gratinated scallops with Aromatic breadcrumbs **+3.00**

PASTAS & MAINS

LASAGNA Layers of egg pasta, beef & Tuscan sausage ragù Béchamel & parmesan

CARBONARA Maccheroni, Egg yolk, pecorino romana & guanciale *(Add black truffle £5)*

V ALLA NORMA Fusilli with aubergine, tomato sauce & ricotta cheese

INSALATA DI POLLO Marinated chicken breast with balsamic & mixed herbs, fennel, carrots, cherry tomato, avocado, cucumber, mixed leaves & house dressing.

INSALATA SALMONE Cured salmon, avocado, mixed leaves, cherry tomato, cucumber, fennel, carrots & house dressing.

V MELANZANA ALLA PARMIGIANA Classic Italian baked aubergine layered with tomato sauce, smoked provola & parmesan.

MILANESE Deep fried breaded chicken supreme served with spaghetti pomodoro **+3.00**

SPIGOLA Sea bass fillet served with mixed salad **+3.00**

DESSERTS

ICE CREAM & SORBET (2 scoops) Please ask your server for available flavours

MAMMA MIA Scoop of vanilla ice cream with shot of espresso

TIRAMISU Coffee flavoured classic Italian dessert

CHEESECAKE Mixed berries cheesecake

Please inform your server of any allergies or intolerances. Not all ingredients are listed on the menu. We cannot guarantee the total absence of allergens. Detailed information on the fourteen allergens is available on request.
A discretionary optional service charge of 12.5% will be added to your bill.