

MENU DI PRANZO

Lunch Menu

3 DISHES FOR 20.95

AVAILABLE MONDAY TO FRIDAY







Limoncello Spritz Limoncello, Prosecco, Soda 10.50

Aperol Spritz
Aperol, Prosecco, Soda 10.50

Enjoy a 175ml glass of Remigio Rosso or Remigio Bianco for only £6 when ordering from the Lunch Menu

Bruschetta with Sicilian Pachino tomatoes, garlic & basil

Tarrallo
pizza dough filled with fior di
latte, prosciutto cotto, rocket &
Grana Padano OR artichokes,
peppers, olives, rocket &
Grana Padano

Prosciutto San Daniele & Gnocco Fritto prosciutto with fried dough sticks

Baby Mozzarella fried cheese balls

Sicilian Arancini rice balls filled with beef ragù

Calamari Fritti classic fried squid

Insalata di Avocado avocado, beef tomato, red onion in a balsamic & pomegranate dressing Insalata di Cesare smoked chicken breast salad with Cicchetti style "Caesar" dressing & Sardinian pane carasau

> Insalata Caprese mozzarella, avocado, tomato & basil

Trofie Pesto &
Stracciatella
trofie pasta with pesto,
pine nuts & stracciatella cheese

Mafaldine con Ragù di Manzo short wavy pasta with slow cooked beef ragù

Baked Norma
the most popular pasta dish in
Southern Italy, with aubergine,
tomato, basil & garlic, topped
with ricotta salata

Spaghetti Carbonara made traditionally with egg yolk & pancetta



Cicchetti (pronounced chi - KET - tee) are medium size dishes, typically served in cicchetti bars in Venice.

As dishes are freshly prepared they will be served as soon as they are ready.



Tagliatelle Bolognese the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours

Rigatoni `Nduja & Ricotta tube pasta with spicy Calabrian `nduja & ricotta salata

Melanzane Parmigiana a classic Sicilian dish. Layers of aubergine, Grana Padano & tomato baked in the oven

Gnocchi Sorrentina classic southern Italian gnocchi baked with tomato & burrata cheese

Vitello Milanese pan-fried veal in breadcrumbs

Pollo Limone e Capperi boneless chicken, cooked in a lemon & caper sauce Pollo Milanese
flattened chicken breast
pan-fried in breadcrumbs
served with rocket &
Pachino tomatoes

Capesante al Forno king scallops gratin with garlic, olive oil & topped with breadcrumbs

Gamberi Grigliati grilled red prawns with lemon, seasonal herbs & olive oil

Pizza Margherita the classic pizza of Naples with tomato, fior di latte & basil

> Pizza Vegetariana fior di latte, pepper, aubergine & courgette

Pizza Calabrese with 'nduja (Calabrian soft spicy sausage), tomato & fior di latte

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Allergies & Intolerances: If you have a food allergy, intolerance, or coeliac disease - please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free. An optional service charge of 12.5% will be added to your bill.