

The Lunch Menu

3 courses £24 pp

ANTIPASTI (CHOOSE ONE)

CRISPY GOAT CHEESE (VEGETARIAN)

FRIED GOAT CHEESE IN GOLDEN BREADCRUMBS, SERVED ON A BED OF FRESH ROCKET WITH SWEET CHILI JAM.

ARANCINI DI RISO

HOMEMADE RICE ARANCINI WITH RICOTTA, MOZZARELLA, AND SUN-DRIED TOMATOES. SERVED WITH BASIL TOMATO AND PEPPER GAZPACHO.

GAMBERONI TEMPURA

DEEP-FRIED KING PRAWN SERVED WITH ZESTY SWEET CHILI SAUCE.

TRUFFLE BEEF CARPACCIO

FINELY SLICED BEEF FILLET WITH TRUFFLE OIL, LEMON, BASIL, AND PARMESAN CRUMBS.

SEA BRUSCHETTA

CLASSIC BRUSCHETTA WITH A TWIST, TOPPED WITH THE FISH OF THE DAY AND SOUR CREAM.

PRIMI PIATTI (CHOOSE ONE)

RAVIOLI DOPPIO BURRO (VEGETARIAN)

FRESH RICOTTA AND SPINACH RAVIOLI PASTA WITH BUTTER, SAGE, AND PARMESAN CHEESE

LASAGNA

OVEN-BAKED LASAGNA WITH BOLOGNESE SAUCE AND MELTED MOZZARELLA.

SMOKED CHICKEN SUPREME

SMOKED CHICKEN BREAST SERVED WITH DOUBLE CREAM, SCAMORZA CHEESE, AND CRISPY CHIPS.

TUNA STEAK TAGLIATTA

PAN-FRIED TUNA FISH ROLLED IN SESAME SEEDS, SERVED WITH BABY POTATOES AND ROCKET SALAD.

SEABASS GRATIN

SEABASS FILLET OVEN-BAKED WITH A POTATO CRUST, SERVED WITH MIXED GREEN VEGETABLES.

DOLCI (CHOOSE ONE)

LEMON OR MANGO SORBET TOPPED WITH MACAROONS AND RED BERRIES.

EXTRA SIDES - SEASONAL MIXED VEGETABLES, NEW POTATOES, TRUFFLE FRIES, CRISPY FRIED ZUCCHINI
£4.00

ADDITIONAL INFORMATION: All dishes may contain allergens. Please inform your server of any severe allergies or intolerances. Despite our efforts, traces of allergens may be present. Menus are samples and subject to change. Prices include VAT. A 10% discretionary service charge will be added to the final bill.

