

SUNDAY LUNCH & EARLY EVENING

1 COURSE £13.25 | 2 COURSE £18.75 | 3 COURSE £23.95

SUNDAYS | 12NOON - 6PM

PRIMI

PANE ALL'AGLIO | Hand-stretched garlic bread, tomato & fresh basil (Ve)

MINISTRONE CLASSICO | Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)

BRUSCHETTA AL POMODORO | Classic tomato & basil, toasted ciabatta (Ve)

CALAMARI FRITTI | Crispy fried calamari, garlic mayonnaise & lemon

ASPARAGI | Grilled asparagus, poached free range egg & truffle pecorino cheese

SECONDI

PIZZA MARGHERITA | Mozzarella, tomato & fresh basil (v)

TROFIETTE PASTA CON POLLO | Grilled chicken, vegetables, pecorino cream & pine nuts

LINGUINE AI GAMBERONI | King prawns, courgette, chilli & flat leaf Italian parsley

RAVIOLI SPINACI | Spinach, ricotta cheese, butter & almonds (v)

PIZZA SALMONE AFFUMICATO | Smoked salmon, mascarpone, mozzarella & rocket

MANZO

Slow roast beef, 28 day aged,
garlic & thyme

PORCHETTA

Roast 'Italian style'
pork

POLLO

Herb roast chicken,
lemon & rosemary

*All served with crisp golden roast potatoes, seasonal greens, Yorkshire pudding & roasting gravy
(A £2.95 supplement charge will apply)*

DOLCI

TIRAMISÚ | Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

CREMA CATALANA | Catalan style crème brûlée & baked hazelnut biscotti (v)

TORTINO AL CIOCCOLATO | Warm chocolate fondant stuffed with chocolate truffles,
vanilla ice cream (v)

GELATO MISTO | Selection of homemade ice creams, hazelnut biscotti (v)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.



SPECIALS

ASPARAGI

Asparagus, black pepper
& pecorino zabaglione
£8.95

MERLUZZO 'ACQUA PAZZA'

Cod with potatoes, cherry
tomatoes, capers & olives
£21.50

LINGUINE CON GRANCHIO

Devonshire crab, peas
& crème fraîche
£16.95

PESCE DEL GIORNO

MARKET FRESH FISH OF THE DAY

We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.

We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England, to ensure we get the best fish and shellfish direct from their boats.

SARDINES

Grilled sardines, lemon & rosemary
£8.25/£13.50

TONNO ALLA SICILIANA

Line caught tuna, tomatoes, olives, capers & anchovies
£22.50

SOLE MEUNIERE

Lemon sole, butter, lemon, parsley
£27.50

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Birm/Bram/Bristol/Clith/Newc/York July