

# LUNCH & EARLY EVENING MENU

1 COURSE £14.25

2 COURSE £19.50

3 COURSE £24.50

MONDAY TO SATURDAY | 12NOON - 6PM

## PRIMI

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

**ZUPPA** | Tomato & borlotti bean soup (v)

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

**CALAMARI FRITTI** | Crispy fried calamari, roast garlic mayonnaise & lemon

**BRUSCHETTA CON GAMBERONI** | King prawns, chilli & lemon, toasted ciabatta

**INSALATA DI CESARE** | Grilled chicken, crispy pancetta, gem lettuce, croutons & Pecorino cheese

## SECONDI

**PIZZA MARINARA** | Sicilian anchovy, tomato, capers, olives & fresh oregano

**RIGATONI CON MANZO** | Slow braised beef & porcini mushroom ragu

**RISOTTO ASPARAGI** | Asparagus, broad bean, leek & Pecorino cheese (v)

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

**CALZONE** | Fennel salami, buffalo ricotta from Campania, tomato & fresh basil

**BRANZINO** | Sea bass, potatoes, Leccino olives & capers

**POLLO IN CASSERUOLA** | Chicken & porcini mushroom casserole, tomatoes, celery & white wine

**BISTECCA CON FUNGHI** | Flash grilled fillet steak, porcini mushroom sauce & house cut chips  
(a £2.75 supplement charge will apply)

## DOLCI

**TIRAMISÚ** | Espresso coffee, Amaretto soaked sponge biscuits, mascarpone cream, cocoa powder

**CROSTATÀ DI ALBICOCHE** | Apricot, hazelnut & kirsch tart, sweet mascarpone cream (v)

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

**FERRERO ROCHER** | 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

### RISOTTO AL SALMONE AFFUMICATO

Smoked salmon & asparagus  
risotto with lemon  
£14.50

### GAMBERONI CALABRESE

Calabrian-style king prawns in a  
spicy tomato sauce  
£23.00

### COSTOLETTE DI AGNELLO

Lamb cutlets with  
honey, rosemary, fennel  
& pancetta  
£25.50

## 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.*

### SARDINE

Whole grilled Atlantic sardines, rosemary, parsley & lemon  
£8.75/£13.75

### SOGLIOLA

Whole Lemon or Dover sole with a caper & lemon butter sauce  
£26.00/£32.50

### BRANZINO

Wild sea bass, gremolata & roast crushed new season potatoes  
£27.00

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