

SUNDAY LUNCH & EARLY EVENING

1 COURSE £13.25 | 2 COURSE £18.50 | 3 COURSE £23.50

SUNDAYS | 12NOON - 6PM

PRIMI

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

MINISTRONE GENOVESE | Chunky vegetable soup, basil pesto, toasted ciabatta (v)

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

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

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

SECONDI

PIZZA PICCANTE | Spicy Calabrian sausage, roast red pepper, tomato & Campania buffalo mozzarella

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

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

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

BRANZINO | Sea bass, potatoes, Leccino olives & capers

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 £2.75 supplement charge will apply)*

DOLCI

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

CROSTATA DI ALBICOCCHE | Apricot, hazelnut & kirsch tart, sweet mascarpone cream (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

RISOTTO AL SALMONE AFFUMICATO

Smoked salmon & asparagus
risotto with lemon
£13.50

GAMBERONI CALABRESE
Calabrian-style king prawns in a
spicy tomato sauce
£22.00

COSTOLETTE DI AGNELLO
Lamb cutlets with
honey, rosemary, fennel
& pancetta
£24.50

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
£7.75/£12.75

SOGLIOLA

Whole Lemon or Dover sole with a caper & lemon butter sauce
£24.75/£31.00

BRANZINO

Wild sea bass, gremolata & roast crushed new season potatoes
£25.00

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