

FESTIVE LUNCH

3 COURSES 37.50

❖ STARTERS ❖

CALAMARI FRITTI

Courgette, red pepper & garlic mayonnaise

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano
& fresh basil served on toasted ciabatta

FRITTATINA CACIO E PEPE

Deep fried Neapolitan mac & cheese, smoked
provola, Pecorino Romano, black pepper

PASTA E FAGIOLI (V)

Neapolitan pasta & bean soup, matured Italian cheese,
chilli & fried crostini

BRUSCHETTA CON 'NDUJA

Buffalo mozzarella, spicy Calabrian pork spread, baby plum
tomatoes & rocket, served on toasted ciabatta

❖ MAINS ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash
& wild mushroom sauce

BISTECCA DI MANZO

225G sirloin steak, roast tomato
& mushrooms, peppercorn sauce

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans,
chilli, endive & semi-dried tomatoes

CANDELE ALLA GENOVESE

Short pasta tubes, Neapolitan beef & onion ragu,
Pecorino Romano, flat leaf parsley

RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling,
tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables for
the table. *To share* (VG)

❖ DESSERTS ❖

PANNA COTTA AL LIMONE

Amalfi lemon cream, berry compote & amaretti biscuit

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone
& cocoa powder

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry,
candied hazelnut

GELATI (V)

Selection of award-winning ice cream & sorbet,
hazelnut biscotti. *Vegan flavours available.*

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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.

(V) Vegetarian (VG) Vegan

Allergens &
Calories
Scan this code

