



SET LUNCH MENU

Two Courses £ 28 | Three Courses £ 32

APERITIVES RECOMMENDATIONS

BELLINI DI PIAZZA

Fresh peach purée with unique sparkling tea, non-alcoholic aperitif
£11

GIARDINO INGLESE

Sauvella vodka, casoni limoncello, sugar snap peas, basil, lemon, sugar
£15

STARTERS

INSALATA DI RABBARO

Rhubarb salad, avocado, rocket, pickled shallots, caramelised pecan nuts

CRUDO DI TONNO

Tuna crudo with caper vinaigrette, chili, lemon olive oil, red onion, chives

MANZO ARROSTITO

Roasted beef, mustard-parsnip cream, cherry tomatoes, olive oil, parsley

MAIN COURSE

GNUDI DI RICOTTA ALLA SALVIA

Ricotta Gnudi with sage, brown butter sauce, hazelnuts, parsley

RISOTTO DI GAMBERI AL BURRO AL LIMONE

Lemon butter prawn risotto, asparagus

POLLO ALLA MILANESE

Chicken Milanese, rocket, cherry tomatoes, lemon, parmesan

DESSERTS

TIRAMISU CLASSICO

Classic tiramisu

TORTA AL LIMONE DI AMALFI

Amalfi lemon tart

GELATO O SORBETTO

One scoop of ice cream or sorbet

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free. A discretionary 15% service charge will be added to your final bill. All prices are inclusive of VAT.