

EMILIA'S DELLA ROMA

Lunch

2 COURSES 18.00 | 3 COURSES 24.00

ANTIPASTI Starters

BRUSCHETTA POMODORO (vg) Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil	ARANCINI (v) Crispy truffle risotto balls, smoked provola & Italian cheese sauce
CALAMARI Courgette, red pepper & confit garlic aioli	INSALATA BARBABIETOLA (v) Salt baked heritage beetroot, ricotta, Italian leaves, chopped roasted hazelnut & Italian cheese dressing

SECONDI Mains

FETTUCCHINE BOLOGNESE Slow-cooked beef ragù, tomato, matured Italian cheese & basil	BRANZINO Pan-fried sea bass, tomato, lemon, black olive & basil
INSALATA TRICOLORE Buffalo mozzarella, heritage mixed variety tomatoes, avocado, basil pesto & fresh basil	PARMIGIANA MELANZANE Fried layers of aubergine, tomato, smoked provola & basil pesto
SPAGHETTI CARBONARA Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley	POLLO ALLA GRIGLIA Grilled chicken breast, Amalfi lemon, rosemary, garlic, rocket
PIZZA MARGHERITA San Marzano tomato, mozzarella, tomato & fresh basil Vegan option available	INSALATA CAESAR Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons A light Caesar dressing is available on request

DOLCI Desserts

PANNA COTTA Amalfi lemon cream, berry compote & amaretti biscuits	TIRAMISÚ Coffee, amaretto soaked sponge, mascarpone & cocoa powder
SEMIFREDDO Chocolate & amaretto iced parfait, white chocolate, hazelnut brittle & Amarena cherries	GELATI Selection of award-winning ice cream & sorbet, hazelnut biscotti Vegan flavours available

KIDS HAPPY MEAL

PIZA Base comes with pizza sauce, mozzarella, and choice of your meat	CONTADINA Mixed vegetables & tomato ragu
BOLOGNESE Beef & tomato ragu	LASAGNE Layers of pasta with beef ragu, bechamel sauce, cheese & basil