



APERITIVO

Spritz - Aperol with Prosecco,
soda and orange
£5.50

STUZZICHINI

Hand rolled grissini,
olives, crostini
£2.95

LUNCH MENU

PRIMI

Broth of porcini mushrooms, truffle tortellini (v)
Mozzarella di Bufala Caprese (v)
Eggs al forno, truffle cream (v)
Wild rocket & pomegranate salad, red wine vinegar & candied walnuts (n) (v)
Anti pasti di carne

SECONDI

Risotto of butternut squash with sage brown butter (v)
Potato Gnocchi with rabbit, cipolle onions & porcini
Baby chicken with white polenta & Barolo sauce
Pan fried calves liver with cavalo nero, white beans & single estate olive oil
Fillet of seabass in cartoccio with Soave, fennel and spring onions

CONTORNI

Courgette fritters £3.00
Olive Press Fries £3.25
Polenta bianco with Tallegio cheese £3.00
Spinach with toasted pine nuts & golden raisins (n) £3.00
White bean puree with truffle oil £3.00

DOLCI E GELATI

Pancakes Amalfi - limoncello and lemon
Pannacotta with lavender and passion fruit
Hazelnut semi freddo with chocolate and espresso (n)
Selection of gelato & sorbetti
Formaggi - Selection of Artisan Italian cheeses
with walnuts and Piemonte truffle honey (n) £9.00

Main course £9.50

2 courses £12.50

3 courses £15.50

Thank you for joining us.

For parties of 8 or more we will add a discretionary 10% service charge

(v) = suitable for vegetarian diets. (n) = contains nuts

Please advise your waiter of any special dietary requirements or allergies

