

SUNDAY MENU

12pm — 4.45pm | two courses £28.50 | three courses £32.00

only menu available on Sundays

BURRATA CON POMODORI CIMELIO, PESTO E WAFER DI PARMIGIANO
burrata cheese with heritage tomatoes, pesto and parmesan crisp

ANTIPASTO MISTO ALL' ITALIANA
selection of Italian cured meats with buffalo mozzarella, crostini bread, red onion marmalade and lettuce

ZUPPA DEL GIORNO
soup of the day

INVOLTINI DI SALMONE CON FORMAGGIO MORBIDO E AVOCADO
smoked salmon rolls filled with fresh herb cream cheese and avocado, citrus powder and bread crostini

CALAMARI FRITTI AL SESAMO, CON CIPOLLE PRIMAVERILI E SALSA DOLCE PICCANTE
fried squid in sesame, topped with spring onions served with sweet chilli dip

SCIALATIELLI CON POMODORINI, BURRATA E PESTO
homemade pasta 'scialatielli' with cherry tomatoes, basil, burrata cheese and pesto (not served with sides)

FILETTO DI MERLUZZO CON UOVO IN CAMICIA, ZUCCHINE, CAVIALE E SALSA AL BURRO E VINO BIANCO
seared cod fillet with poached egg, chive burre blanc, Jersey royals, courgette, caviar and pea shoot

ARROSTO DI MANZO CLASSICA CON YORKSHIRE PUDDING
roast beef striploin served with Yorkshire pudding and gravy

STINCO D'AGNELLO CON PANCETTA, CIPOLLOTO, CAROTE E SALSA AL VINO ROSSO
braised lamb shank with pancetta, pearl onions, red wine sauce and burnt carrots

N.B mains served with roast potatoes and mixed vegetables

RICOTTA E PERA CLASSICA
Italian biscuit cheesecake with pears

TARTALLETTA DI MELA CON GELATO ALLA VANIGLIA
homemade apple tart with vanilla ice cream

GELATO E SORBETTO
Ice cream and sorbet, vanilla, chocolate and raspberry sorbet

SELEZIONE DI FORMAGGI ITALIANI CON CROSTINI
selection of 5 cheeses from our cheese trolley with crostini bread (4.00 supplement)

Please inform our staff if you have any food allergies. They will be able to advise you of any allergens present in the ingredients on our menu. All prices are inclusive of VAT and a discretionary 10% service charge will be added to the final bill