

SET LUNCH MENU

2 Course Menu £30 | 3 Course Menu £35

Enjoy a glass of Sauvignon Blanc or Nero d'Avola for £7

ZUPPA DI VERDURE MISTE DI STAGIONE (V) (GF)
Seasonal Mixed Vegetable Soup

INSALATA DI BARBABIETOLE MARINATE (V) (GF)
Roasted Beetroot Salad, Mint, Balsamic Dressing

ASPARAGI GRATINATI AL PARMIGIANO (V) (GF)
Jumbo Asparagus, Butter, Aged Parmesan

FREGOLA AL POMODORO CON VERDURE GRIGLIATE E RICOTTA (V)
Fregola Pasta, Grilled Vegetables, Warm Ricotta

BRANZINO ALLA GRIGLIA
Grilled Sea Bass Fillet, Steamed Mixed Vegetables, Lemon Butter Sauce

POLLO ALLA GRIGLIA MARINATO ALLE ERBE CON RUCOLA E POMODORINI (GF)
Herb-Marinated Grilled Chicken, Arugula, Cherry Tomato

CHEESECAKE ALLA RICOTTA
Ricotta Cheesecake, Fresh Raspberry

TIRAMISÙ DELLA CASA
Homemade Tiramisù

CONTORNI

ASPARAGI £11 (GF)
Sautéed Asparagus, Extra Virgin Olive Oil

FUNGHI £8 (GF)
Sautéed Mushrooms, Roasted Garlic, Extra Virgin Olive Oil

ZUCCHINE £8
Fried Zucchini

(v) Vegetarian - (vg) Vegan - (gf) Gluten Free

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.
If you have allergies or any dietary requirements, please speak to the team prior to ordering.
A range of gluten free dishes are available. Please kindly note that we only accept card payments.