

## LUNCH MENU

### STARTERS

Parmesan "from the valley, hills, mountain" selected and aged by Spigaroli,  
walnut and celery (Emilia Romagna) V / \* 16.00

Broad bean puree, roasted peppers, grilled courgettes and aubergines, homemade pickles (Puglia) V / \* 13.50

Burrata with deep-fried courgette flower, fresh datterini tomato coulis (Puglia) V 16.50

Seared lamb's kidneys wrapped in pancetta with mint and pecorino, herb salad (Abruzzo) \* 14.50

Marinated mackerel with dill, black pepper and orange, cucumber, tomato, apple and cipolotto salad (Sicilia) \* 14.50

Seared scallops, fresh borlotti, onion and red chicory salad (Veneto) \* 20.50

Thinly sliced roasted rose veal with tuna salsa, green bean and potato salad, caper berries (Piemonte) \* 16.50

Culatello di Zibello with homemade pickles (Emilia Romagna) \* 25.00

Cured meats –Culatello, capocollo, black pig pancetta,  
black pig Salame antico, homemade rye toast and pickles (Emilia Romagna) 25.00

### PASTA-RISOTTO

Risotto with summer truffle and stracchino cheese (Lombardia) (V) / \* 17.50 /21.50

Aubergine ravioli, fiaschetto tomato sauce, basil and ricotta salata (Sicilia) V 15.50 / 19.50

Homemade trenette with Saragolla semolina, basil pesto, samphire and smoked haddock (Liguria) (V)  
14.50/18.50

Pasta parcels of organic chicken and beef, brown butter, sage and parmesan sauce (Lombardia) 15.50 / 19.50 (£6  
truff supp)

Pappardelle with "Senatore Cappelli" semolina, Pekin duck ragout (Toscana) 15.50/19.50

Linguine with fresh Cornish lobster, datterini tomato, garlic and chilli (Campania) 28.50

### MAIN COURSES

Fillet of monkfish with clam brodetto and Venere rice (Veneto) \* 32.00

Roast turbot (on the bone) with tomato and olives, potato roasted with pecorino and garlic (Puglia) \* 36.00

Roast and braised rabbit with carrot, onion, celery, potato, olives, capers, pine nuts and tomato (Sicilia) \* 27.00

Calves liver with butter and sage, apple puree, Tropea cipollotti and caraway seeds (Trentino) \* 27.00

Braised organic salt marsh lamb "brodetto" with egg, lemon and parmesan  
spring vegetables, deep-fried courgette flower (Abruzzo) 29.00

Pan-fried English rose veal sirloin, roasted peppers, tomato and anchovy (Piemonte) \* 35.00

### SIDES

Wilted spinach / Green beans / Sauteed potato 5.50

Deep-fried courgette 6.00

Salads: Green / Mixed / Tomato / Rocket 5.00

Rocket and parmesan 6.00

