



# DAY DINING

noon to 6pm

## PANE & FOCACCIA / BREAD

- Cestino di pane e focaccia fatti in casa £4  
Our homemade bread selection VE (1)
- La nostra focaccia, olive di Castelvetro, olio di prima spremitura siciliano £5.5  
Our homemade focaccia, olives & oil VE (1)

## ARANCINI / RICE BALLS (served with a salad)

- Funghi e mozzarella £7  
Mushrooms & mozzarella cheese V (1,6,7,11)
- Cotto e mozzarella £7  
Cooked ham & mozzarella cheese (1,6,7,11)
- Spinaci e ricotta £7  
Spinach & ricotta cheese V (1,6,7,11)
- Ragout di manzo £7  
Beef ragout (1,6,7,9,11)

## TAGLIERI / LUNCH BOARDS

- LOMBARDIA £14  
Bresaola, rucola e scaglie di grana  
Cured beef, rocket & flaked parmesan cheese (1,7)
- CENTRO-SUD £11  
Porchetta e provolone Auricchio  
Spit-roasted pork & aged cow milk cheese (1,7)
- EMILIA ROMAGNA £14  
Parma ham, Stracchino (soft and creamy cow milk cheese), rocket salad, sun dried tomatoes (1,7)
- SUD £13  
Spianata Calabria (spicy smoked salami - made from lean pork and red chilli peppers and smoked over maple wood), artichokes and Primo sale al pistacchio (Sicilian semi-soft cow milk cheese with pistachio) (1,7,8)

**A SCELTA / MAKE YOUR OWN** Price based on your selection  
Design your own board from the wide selection at our Deli Counter

## PASTA

- Lasagna alla bolognese £11  
Traditional Lasagne alla Bolognese recipe calls for egg pasta, creamy béchamel, and Bolognese ragout (1,3,7,9)
- Lasagne vegetariana con verdure di stagione £11  
The traditional vegetarian lasagna packed with fresh seasonal vegetables from the deli V (1,3,7,9)
- Spaghetti alla chitarra con salsa di pomodoro e basilico fresco £10  
Home made spaghetti pressed into long, square-shaped spaghetti strands, served with tomato sauce and fresh basil V (1,3,7)
- Tagliatelle fatte in casa con ragout di manzo £15  
Home made tagliatelle served with beef ragout (1,3,9)
- Trenette alla genovese con pesto, patate e fagiolini £14  
True to tradition in this Ligurian dish. Pasta with basil pesto, green beans and potatoes VE (1,8)

## VERDURE E INSALATE / VEGETABLES & SALADS

- Insalata golosa £11  
A colourful and rich salad created by our Chef. Ask your server for the daily special V/VE
- Insalata di zucchine grigliate, riso rosso, olive e pomodorini confit, olio al basilico £10  
A salad of grilled courgettes, red rice, olives, tomato confit with a basil infused oil VE (1,11)
- Parmigiana di melanzane £10  
This dish is all about layers: slices of golden fried aubergine, tomato sauce, ripped basil leaves, mozzarella and parmesan V (1,7,8,11)
- Caponata servita con bocconcini di bufala £10  
A quintessential dish of aubergine, tomato, capers and pine nuts served with buffalo mozzarella V / VE without bocconcini di bufala
- Pappa al pomodoro servita con burrata £11  
The definitive taste of Italy; a tick soup of tomatoes and bread, garlic, basil and plenty of extra virgin olive oil. Served with burrata cheese V / VE without burrata
- Zuppa di lenticchie con crostini al rosmarino £9  
Lentil soup served with rosemary croutons VE

## PANINI IMBOTTITI / SANDWICHES

- Ciabatta con prosciutto cotto, montasio, pomodoro, olio e sale £7.5  
Ciabatta slow cooked cured ham, mountain cheese made from cow's milk produced in Northeastern Italy, tomato, salt and olive oil (1,6,7,8)
- Baguette bresaola, pomodori secchi, parmigiano, rucola, olio e sale £7.5  
Baguette with air-dried salted beef, sun-dried tomatoes, parmesan flakes, rocket salad & olive oil (1,6,7,8)
- Ciabatta con porchetta, limone, insalata e maionese £7.5  
Ciabatta spit-roasted pork, lemon, salad, mayo (1,6,7,8)
- Baguette con crudo, mozzarella, pomodoro e rucola £7.5  
Baguette with parma ham, mozzarella cheese, vine tomatoes & rocket (1,6,7,8)
- Ciabatta vegetariana con pesto, mozzarella e pomodoro £7.5  
Ciabatta with basil pesto, mozzarella cheese & vine tomatoes V (1,6,7,8)
- Baguette con culatello, mozzarella, rucola, pomodoro, olio e sale £10.5  
Baguette with culatello ham, mozzarella cheese, rocket salad, tomatoes, olive oil (1,6,7,8)
- Scegli il tuo panino, pane, salumi e formaggi dalla nostra gastronomia £11  
Design your own from our wide selection of Deli Counter cold cut meats and cheeses (1,6,7,8) Price based on your selection

## DOLCI / DESSERTS

- Cannolo siciliano con cream di ricotta fresca £7  
Sicilian cannolo with fresh ricotta cream V (1,3,6,7,8)
- Caffe Gourmand £6.5  
Your choice of coffee and a selection of dolcetti / mini desserts V (1,3,6,7,8)
- Tiramisu' della tradizione £7  
Classic Tiramisu V (1,3,6,7)
- Gelato £4.5  
A selection of ice cream V (7)

Prices include VAT

A discretionary service charge of 12.5% will be added!

Before ordering, speak to our staff if you have a food allergy/intolerance

Our produce is sourced fresh daily so there may be last minute changes

V=Vegetarian | VE=Vegan \*Gluten free options are available on request

1=Cereals containing gluten, 2=Shellfish, 3=Eggs, 4=Fish, 5=Peanuts, 6=Soy, 7=Milk, 8=Walnut + almonds etc, 9=Celery, 10=Mustard, 11=Sesame, 12=Sulfites

