



LUNCH A LA CARTE

PER COMINCIARE / to begin

Zuppa del Giorno € 6

Daily Soup / Please ask Server (G) (V)

Insalata di Quinoa €11 (V)

Quinoa Salad / Feta Cheese & Pomegranate / Spicy Nuts / Fresh Orange (G)

Polpette €9

Beef Meatballs / Mushroom Creamy Sauce / Crostini Bread

Gamberi al Vino Bianco €12.5

Sautéed Prawns / White Wine & Garlic / Cappers / Chilli (G)

Unicorn Antipasto Misto € 13

Chef's Selection of Cured Meats and Cheese / Olives / Fresh Bread and Dips

PRIMI PIATTI / main course

Linguine Aglio Olio & Peperoncino €10

Linguine Pasta With Garlic / Chilli / Extra Virgin Olive Oil (V)

Tagliatelle €12

Tagliatelle Pasta / Roasted Red Pepper Sauce / Goat Cheese / Pine Nuts (V)

Penne Amatriciana €13

Penne Pasta / Tomato Sauce / Smoked Pancetta / Olives / Fresh Chilli / Onions / Black Pepper

Risotto Radicchio €13

Carnaroli Risotto / Red Chicory / Aged Parmesan / Candied Walnuts (V) (G)

Pappardelle al Ragu' €18

Pappardelle Pasta / Irish Beef Ragu' / Aged Parmesan Cheese

Fritto Misto €19

Selection of Fish & Seafood / Calamari / Prawns / White Fish / Chilli Aioli / Fries

Maiale €18

Crispy Pork Belly / Honey Glazed Carrots / Apple Ginger Purée / Red Wine Jus (G)

Pollo €19

Roasted Chicken Breast / Caramelised Red Chicory / Olive Oil Mash / Marsala Jus (G)

V = Vegetarian G= Gluten Friendly

(12.5% Service charge applies for parties of 5 or more)