



AUTUMN LUNCH MENU

PER COMINCIARE/To begin

ZUPPA DEL GIORNO € 6

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

INSALATA DI BIETOLE €10

Ruby Beetroot Salad / Gem Lettuce / Orange & Beet Jus / Goat Cheese / Herb Salad (V) (G)

POLPETTE D'AGNELLO € 12

Homemade Lamb Meatballs / Creamy Polenta / Spicy Tomato Sauce

ANTIPASTO MISTO € 12

Chef's Selection of Italian Finest Cured Meats & Cheese / Olives / Fresh Bread & Dips

GNOCCHI ALLA ZUCCA GIALLA € 12

Homemade Butternut Squash Gnocchi / Walnut / Sage & Butter Sauce (V)

GAMBERI N'DUJA € 12

Wild Atlantic Prawns / N'Duja Sauce / Salad / Toasted Bread

PRIMI PRINCIPALI / Main course

RISOTTO APARAGI & LIMONE € 14

Arborio Rice / Asparagus & Lemon Risotto (V) (G)

LINGUINE AMATRICIANA € 16

Linguine / Tomato Sauce / Pancetta / White Onion

FARFALLE AL SALMONE AFFUMICATO € 16

Butterfly Shaped Pasta / Smoked Salmon / White Wine Cream Sauce / Cherry Tomatoes / Rocket

PENNE AL RAGU' ALLA BOLOGNESE € 18

Penne Pasta / Homemade Pork & Beef Ragù / 24 Months Aged Parmesan Cheese

LINGUINE GAMBERI CACIO & PEPE € 21

Linguine / Wild Atlantic Prawns / Pecorino Cheese / Black Pepper

POLLO € 21

Pan Seared Chicken Breast / Wilted Spinach / Mashed Potatoes / Barbecued Carrots / Jus

BRANZINO € 22

Seabass / Hearts of Palm / Artichoke / Cherry Tomato / Roasted Potatoes (G)

BISTECCA DI MANZO € 29

10 Oz Dry Aged Ribeye / Peppercorn Sauce / Fries / Salad (G)

V= Vegetarian G= Very Low Gluten ALLERGEN MENU AVAILABLE

12.5% Service charge applies for parties of 5 or more