

# Set Lunch Menu

Available Monday to Friday from 12.00pm to 2.00pm

2 Courses at £ 20.00 per person

## Antipasti Starters

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### **Zuppa di Stagione**

Fresh soup of the moment

### **Prosciutto e Coppa con Pera Cotta**

Parma ham & dry-cured pork shoulder, served with poached pear

### **Salmone Affumicato Con Barbabietola Rossa**

Smoked Scottish salmon & beetroot salad, cucumber cream dressing

### **Calamaretti Fritti Con Aioli Speziata**

Lightly fried calamari, served in lemon-garlic-ginger mayonnaise

### **(V) Tiella di Funghi Misti**

Seasonal mushrooms on its own jus, tomatoes, spring onion, fresh mint, chilli, garlic

### **(V) Gnocchi di Patate e Zucca di Stagione**

Potato dumplings & pan fried squash, in sage *butter sauce*

### **Casarecce al Pollo e Pancetta con Crema di Grana**

Short pasta, strips of chicken & pancetta, garlic, *in cheese cream sauce*

### **Gluten Free Pasta**

Made from rice, corn & buckwheat, can be served as a substitute for any of the above pasta dishes

## Secondi Main Course

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### **Merlano Atlantico in Salsa Aneto**

Pan fried fillet of Atlantic whiting, spring onions, pea dill *butter sauce*

### **Fegato di Vitello alla Veneziana**

Strips of calf's liver panfried with onions in veal jus & parsley

### **Petto di Pollo in Salsa Pizzaiola**

Chicken breast topped with *scamorza cheese*, *in pizza style tomato sauce*

### **Maialino Alla Mostarda di Grano e Marsala**

Fillet of pork medallions, tarragon, *wholegrain mustard*, marsala wine cream sauce

### **Saltimbocca alla Romana**

Pan roasted veal slices topped with parma ham & sage, in white wine sauce

## **ALL MAIN COURSE INCLUDES VEGETABLES & POTATOES OF THE DAY**

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**ALLERGENS:** For allergens see ingredients in *Italic lower-case*

**WARNING:** For Nuts allergy or May contain Nuts see ingredients in **Bold lower-case**

A discretionary service charge of 12.5% will be added to your bill.