

Set Lunch Menu

Available Monday to Friday from 12.00pm to 2.00pm

2 Courses at £ 22.00 per person

Focaccia Bread Olive Oil and Balsamic Vinegar £5.00 basket

Antipasti Starters

Zuppa di Stagione

Fresh soup of the moment

Speck e Coppa con Olive Miste

Dry-cured, lightly smoked parma ham & pork shoulder, mixed pitted olives

Salmone Affumicato Con Barbabietola Rossa

Smoked Scottish salmon & beetroot salad, dill house dressing

Calamaretti Fritti Con Aioli Speziata

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

(V) Tiella di Funghi Piselli e Zucca

Seasonal mushrooms panfried with butternut squash, peas & fresh herbs

Pennette Pollo e Pancetta

Pennette pasta, strips of chicken & pancetta, *in cream sauce*

Secondi Main Course

Orata con Pomodori e Olive

Fillet of sea bream, fresh tomatoes, pitted olives & herb salsa dressing

Fegato di Vitello alla Veneziana

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

Pollo alla Milanese con Peperoni in Agrodolce

Chicken breast in breadcrumbs, sweet & sour peppers & dried tomatoes

Maialino Alla Mostarda di Grano e Vino Bianco

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

(V) Gnocchi di Patate e Macedonia di Verdure

Potato dumplings, *goat cheese*, diced italian style vegetables, on its own sauce

ALL MAIN COURSE INCLUDES VEGETABLES & POTATOES OF THE DAY

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.