

Set Lunch Menu

Available Monday to Friday from 12.00pm to 2.00pm

2 Courses at £ 20.00 per person

Focaccia Bread Olive Oil and Balsamic Vinegar £5.00 basket

Antipasti Starters

Zuppa di Stagione

Fresh soup of the moment

Prosciutto e Coppa con Olive Miste

Parma ham & dry-cured pork shoulder, mixed pitted olives

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

Merluzzo Atlantico in Salsa Aneto

Pan fried fillet of Atlantic cod, 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 Vino Bianco

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

Scaloppine Al Limone

Pan roasted veal slices in lemon sauce and fresh herbs

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.