

LUNCH MENU

2 course £25

3 course £30

STARTERS

SGOMBRO AL SAOR

Venetian recipe of mackerel marinated in sweet and sour onions on toasted sourdough

CICORIA

Grilled Belgian endive, gorgonzola, walnuts and pears

GNUDI

Mushroom and ricotta naked ravioli, Delica pumpkin, 30 month parmesan

POLENTA

Chili black pudding, fried polenta and cavolo nero

MAIN COURSES

PEPOSO

Traditional Tuscan dish of beef slowly cooked with red wine and black pepper, served with parmesan mash

RISOTTO

Risotto of aged Carnaroli rice, smoked haddock, leeks and a hint of curry

CACIO E PEPE

Traditional Roman pasta with pecorino cheese and black pepper

RAGU'

Casarecce pasta, ragu' of beef, lamb and pork cooked in red wine and tomato, salted ricotta

Please inform us of any allergies

Also available

Tasting menu experience £60 per person
5 courses menu