
LUNCH & EARLY EVENING MENU

1 COURSE £12.50

2 COURSE £17.50

3 COURSE £22.50

EVERYDAY 12NOON - 6PM

PRIMI

PANE ALL'AGLIO | Garlic bread, tomato & basil (v)

ZUPPA AL POMODORO | Vine tomato soup, roast cherry tomatoes & basil (v)

BRUSCHETTA AL POMODORO | Classic tomato & basil, toasted ciabatta (v)

RISOTTO FUNGHI | Mushrooms, truffle oil & cheese wafer (v)

CALAMARI FRITTI | Fried calamari, roast garlic mayonnaise & lemon

GAMBERONI | King prawns, chilli & lemon, toasted ciabatta

INSALATA DI CESARE | Gem lettuce, chicken, crispy pancetta & Grana Padano

SECONDI

PIZZA RUSTICA | Chargrilled Mediterranean vegetables, rocket & goats cheese (v)

RIGATONI CON MELANZANE | Aubergine, tomato, 'Nduja sausage, basil, ricotta salata

INSALATA DI GRANCHIO | Hand-picked crab, avocado, gem lettuce & brown crab mayonnaise

LINGUINE AI GAMBERETTI | King prawns, courgette & chilli

CALZONE VESUVIO | Fennel salami, buffalo ricotta, tomato & basil

BRANZINO | Sea bass, potatoes, black olives & capers

POLLO MILANESE | Chicken breast, Grana Padano & rosemary breadcrumb,
buffalo mozzarella, spaghetti pomodoro

BISTECCA | Flash grilled steak, marinated 24 hours, chargrilled & served medium,
garlic & parsley butter, house cut chips
(a £1.50 supplement charge will apply)

DOLCI

TIRAMISÚ | Sponge fingers, mascarpone, Marsala & Amaretto (n)

CROSTATA DI LAMPONE | Raspberry & almond frangipane tart, vanilla ice cream (v) (n)

TORTINO AL CIOCCOLATO | Warm chocolate fondant & caramel ice cream (v)

GELATO MISTO | Selection of homemade ice creams (v) (n)

All meat weights denoted are uncooked. **(v)** denotes vegetarian dishes. **(p)** denotes dishes containing peanuts or traces of peanuts. **(n)** denotes dishes containing nuts or traces of nuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information.

All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

THIS MONTH'S SEASONAL INGREDIENT

ASPARAGUS



We all know we should eat our greens to stay fit and healthy, but did you know asparagus is one of the most nutritious vegetables you can eat? It contains a whole cocktail of nutrients & vitamins.

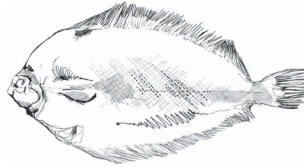
The English asparagus season runs from April through to June. During this short but well celebrated season we feature asparagus on our seasonal specials. We source ours from Claremont Farm, Cheshire.

ASPARAGI | Grilled English asparagus, Parmesan & butter
£7.50

SCAMONE DI AGNELLO | Roast lamb rump, English asparagus,
broad beans & mint
£20.50

PESCE & CROSTACEI

MARKET FRESH FISH & SHELLFISH



We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.

We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England, to ensure we get the best fish and shellfish direct from their boats.

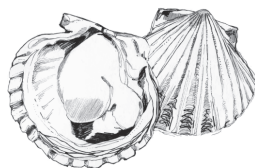
SARDINE | Whole grilled Atlantic sardines, rosemary, parsley & lemon
£7.50 / £12.50

SOGLIOLA | Lemon or Dover sole with a caper & lemon butter sauce
£23.25 / £31.00

BRANZINO AL FORNO | Whole baked wild sea bass, cherry tomatoes,
thyme, garlic roast potatoes & olives
(for two to share)
£55.00

CROSTACEI E MOLLUSCHI

FROM THE BRITISH ISLES



CAPELANTE | Seared scallops, spicy Calabrian sausage
& tenderstem broccoli
£11.25