
LUNCH & EARLY EVENING MENU

1 COURSE £12.75

2 COURSE £17.75

3 COURSE £22.75

EVERYDAY 12NOON - 6PM

PRIMI

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

ZUPPA DI PORCINI E PATATE | Porcini mushroom & potato soup (v)

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

ASPARAGI ALLA GRIRLIA | Grilled asparagus, soft poached egg & herb breadcrumbs (v)

CALAMARI FRITTI | Fried calamari, roast garlic mayonnaise & lemon

GAMBERONI | King prawns, chilli & lemon, toasted ciabatta

INSALATA DI CESARE | Gem lettuce, chicken, crispy pancetta & parmesan

SECONDI

PIZZA MARINARA | Tomato, capers, anchovies, olives & oregano

PARMIGIANA DI MELANZANE | Baked aubergine, buffalo mozzarella, parmesan, tomato & basil

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

CALZONE POLPETTE | Meatballs, tomato, parmesan & basil

BRANZINO | Sea bass, potatoes, black olives & capers

POLLO ALLA VALDOSTANA | Grana Padano breaded chicken, Parma ham, fontina,
peperonata & pesto (n)

BISTECCA | Flash grilled steak, marinated 24 hours, chargrilled & served medium,
garlic & parsley butter, house cut chips
(a £2.00 supplement charge will apply)

DOLCI

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

CROSTATA DI MELE | Baked apple & almond 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)

Not available November 23rd - December 31st. Ask your server for our festive lunch menu.

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

PEARS

Thanks to their versatility and lengthy storage life, pears were a valuable and much-desired commodity within the trading routes of the ancient world. This resulted in them being widely cultivated and today they appear in fruit and vegetable markets across all four corners of the earth.

Italy is the leading exporter of pears in Europe and we source ours from Verona in the northern region of Veneto. Come autumn they are at their best, so this October we will be featuring the popular fruit in our seasonal specials.

INSALATA DI PERE E GORGONZOLA | Pear, chicory & gorgonzola salad,
toasted walnuts & mustard dressing (n)
£7.75 / £11.50

PANNA COTTA | Vanilla cream, spiced poached pears (n)
£6.75

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