

# LUNCH & EARLY EVENING MENU

1 COURSE £13.25

2 COURSE £18.50

3 COURSE £23.50

MONDAY TO SATURDAY | 12NOON - 6PM

## PRIMI

**PANE ALL'AGLIO** | Hand-stretched garlic bread, tomato & fresh basil (v)

**MINISTRONE GENOVESE** | Chunky vegetable soup, basil pesto, toasted ciabatta (v)

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

**CALAMARI FRITTI** | Crispy fried calamari, roast garlic mayonnaise & lemon

**BRUSCHETTA CON GAMBERONI** | King prawns, chilli & lemon, toasted ciabatta

**INSALATA DI CESARE** | Grilled chicken, crispy pancetta, gem lettuce, croutons & Pecorino cheese

## SECONDI

**PIZZA MARINARA** | Sicilian anchovy, tomato, capers, olives & fresh oregano

**PIZZA PICCANTE** | Spicy Calabrian sausage, roast red pepper, tomato & Campania buffalo mozzarella

**RISOTTO ASPARAGI** | Asparagus, broad bean, leek & Pecorino cheese (v)

**LINGUINE AI GAMBERONI** | King prawns, courgette, chilli & flat leaf Italian parsley

**CALZONE** | Fennel salami, buffalo ricotta from Campania, tomato & fresh basil

**BRANZINO** | Sea bass, potatoes, Leccino olives & capers

**VITELLO MILANESE** | Crispy fried veal escalope in breadcrumbs, Campania buffalo mozzarella, fresh basil & spaghetti pomodoro

**BISTECCA CON FUNGHI** | Flash grilled fillet steak, porcini mushroom sauce & house cut chips (a £2.25 supplement charge will apply)

## DOLCI

**TIRAMISÚ** | Espresso coffee, Amaretto soaked sponge biscuits, mascarpone cream, cocoa powder

**CROSTATA DI ALBICOCHE** | Apricot, hazelnut & kirsch tart, sweet mascarpone cream (v)

**TORTINO AL CIOCCOLATO** | Warm chocolate fondant stuffed with chocolate truffles, vanilla ice cream (v)

**GELATO MISTO** | Selection of homemade ice creams, hazelnut biscotti (v)

**Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.**

*A discretionary service charge will be added to your bill.*



## SPECIALS

### RISOTTO AL SALMONE AFFUMICATO

Smoked salmon & asparagus  
risotto with lemon  
£13.50

### GAMBERONI CALABRESE

Calabrian-style king prawns  
in a spicy tomato sauce  
£22.00

### COSTOLETTE DI AGNELLO

Lamb cutlets with honey,  
rosemary, fennel  
& pancetta  
£24.50

### CHATEAUBRIAND (450g for two to share)

The prized cut from the fillet head, served with roast tomatoes, mushrooms, house cut chips  
& a choice of sauce  
£59.50

## PESCE DEL GIORNO

### MARKET FRESH FISH OF THE DAY

*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  
£7.75/£12.75

### SOGLIOLA

Whole Lemon or Dover sole with a caper & lemon butter sauce  
£24.75/£31.00

### BRANZINO

Wild sea bass, gremolata & roast crushed new season potatoes  
£25.00

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