



## SET LUNCH

£40

### ANTIPASTI

#### TARTARE DI TONNO

Green tomato, pink peppercorns,  
spring onion dressing

#### LATTUGA

Baby gem lettuce, toasted herb croutons,  
pickled red onions, aged Pecorino cheese

#### BRESAOLA E RUCOLA

Cured beef, wild rocket leaves,  
shaved Parmesan, lemon vinaigrette

#### PIZZETTA 4 FORMAGGI

Gorgonzola, Mozzarella, Parmesan, Taleggio  
cheese, honey, fresh thyme

### SECONDI

#### CALAMARI FRITTI

Crispy fried squid, zucchini fries,  
lemon aioli

#### RISOTTO AI FUNGHI

Vialone Nano mantecato, Navelli saffron,  
sautéed wild mushrooms

#### GUANCIA DI MANZO BRASATA

Braised beef cheek, mashed potatoes,  
red wine reduction

#### MALTAGLIATI AL POMODORO

Hand-cut maltagliati pasta, roasted tomato  
cream, 24-month DOP Parmesan

### PASTICCERIA

#### AFFO-GATTO

Espresso, vanilla ice-cream,  
Hazelnut praline

#### ANANAS

Marinated pineapple carpaccio,  
citrus sorbet

#### MERINGATA CASTAGNA

Vanilla meringue, chestnuts gelato  
Chantilly cream

#### GELATO

Ice cream (2 scoops):  
Vanilla, Pistachio, Strawberry, Chocolate