



IL PRANZO

£ 58

Weekend specials designed to be shared family-style

ANTIPASTI

For the Table

INSALATA MISTA

Mixed seasonal leaves, aged balsamic dressing

TARTARE DI TONNO

Green tomato, pink peppercorns,
spring onion dressing

CAVOLO RICCIO

Tuscan kale, ricotta, pomegranate,
pine nuts, caperberries

ARANCINI

Beef bolognese & smoked scamorza,
roasted tomato sauce

PIZZETTA AL PROSCIUTTO

Mozzarella, 24 months Parma
ham DOP, rocket

SECONDI

Choose one

CAVATELLI

Cavatelli pasta, Italian sausage,
chiodini mushrooms, aged pecorino

PARMIGIANA

Baked aubergine, tomato sauce,
parmesan, basil

CONTROFILETTO

Roasted beef sirloin, honey roasted carrots,
parmesan mashed potatoes, red wine reduction

BRANZINO

Sea bass fillet "acqua pazza",
Datterini tomato, olives, capers

CANNELLONI (for two)

Gratinated spinach & ricotta cannelloni, roasted
tomato sauce, Parmigiano Reggiano

GRIGLIATA (for two)

Grilled prawns, sea bass, octopus, baby squid,
lemon & paprika aioli

PASTICCERIA

For the Table

PASTICCINI

Selection of Italian pastries: Tiramisù, vanilla cannoncino, gianduia maritozzo,
berries crostata, pistachio bigné, baci di dama

*For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 16% service charge will be added to your bill.*