

SET LUNCH MENU

Ideal for those seeking a swift lunch in style

3 COURSES • 40
MONDAY – SATURDAY
12PM – 3PM

INSALATE

LATTUGA • 15

Baby gem lettuce, toasted herb croutons, aged pecorino

PERE E NOCI • 17

Pear and toasted walnut salad, baby spinach, Gorgonzola

POLPO • 27

Grilled octopus, ratte potatoes, olives, capers, lemon parsley dressing

CAVOLO RICCIO • 15

Tuscan kale, ricotta, pomegranate, pine nuts, caperberries

CRUDO

TONNO • 23

Lime-marinated tuna, pickle cucumber, lilliput capers, red chili

SPIGOLA • 24

Sea bass carpaccio, green tomato, pink peppercorns, spring onions dressing

CARPACCIO DI MANZO • 29

Black angus carpaccio, chanterelles, mustard & pink peppercorns truffle shaving

AFFETTATI

A selection of artisan cold cuts from Massimo Spigaroli

PROSCIUTTO • 28

Parma ham DOP Massimo Spigaroli, pickled vegetables giardiniera

CULATELLO • 38

24 month aged Culatello di Zibello, Oro Spigaroli, gnocco fritto

ANTIPASTI

CRUDITE • 13

Seasonal vegetable crudités, fresh herb mayonnaise

ARANCINI • 13

Beef bolognese & smoked scamorza, roasted tomato sauce

FRITTURA • 25

Deep fried squid, pink prawns, zucchini, lemon aioli

BURRATA • 19

Cherrywood smoked burrata, grilled courgettes, pistachios & herbs

BUFALA • 23

Mozzarella di bufala, marinated heirloom tomatoes, basil, balsamic dressing

VITELLO TONNATO • 23

Veal magatello, tuna anchovy cream, green bean & fennel salad

PIZZETTE

MARGHERITA • 14

Mozzarella di bufala, tomato sauce, basil oil

MARINARA • 15

Datterino tomato sauce, anchovies, fresh oregano

PICCANTE • 17

Spiced nduja sausage, grilled red peppers, stracciatella

TARTUFO • 28

Truffled mascarpone, caramelised onion, truffle shavings

PASTA

AGNOLOTTI • 19

Stracciatella agnolotti, roasted tomato cream, 24 month DOP Parmesan

GRANCHIO • 32

Spaghetti alla chitarra, hand-picked white crab meat, chilli, Amalfi lemon

ASTICE • 54

Half native lobster, linguine, lobster reduction

SORRENTINA • 21

Homemade potato gnocchi, buffalo mozzarella, San Marzano tomato, fresh basil

ANATRA • 29

Duck ravioli, broad beans, monk's beard, duck & orange reduction

MALTAGLIATI • 26

Hand cut maltagliati pasta, slow cooked wild boar ragù, aged pecorino

PADELLA

From the stove to the table, inviting everyone to savour a meal together

GAMBERONI • 52 (1 piece)

Chargrilled imperial king prawn, Taggiasca olive & tomato condiment

RISOTTO • 26

Vialone nano Milanese, Navelli saffron, veal jus

POLLO CACCIATORA • 39 (300gr)

Corn-fed chicken “al mattone”, cacciatora sauce

PESCE

BRANZINO • 51 (150gr)

Wild sea bass fillet, heirloom tomato confit, Tropea red onion, balsamic reduction

TRIGLIA • 48 (160gr)

Pan-seared red mullet, fregola Sarda, clams, rock fish sauce

ORATA • 92 (1.2kg)

Whole line-caught sea bream, citrus & black pepper marmalade

SOGLIOLA • 76 (700gr)

Sautéed Dover sole, lemon brown butter, chopped capers

CARNE

MILANESE • 55 (350gr)

Vercelli veal tomahawk, anchovies, caper & lemon brown butter

BISTECCA FIORENTINA • 155 (1.2kg)

40 day dry aged Vacca Rossa Padana beef T-bone

FILETTO • 58 (250gr)

Frisona beef fillet, grilled endive, morels, green peas

AGNELLO • 46 (220gr)

Chargrilled lamb chops, pistachio crust, courgette, mint oil

CONTORNI

POLENTA • 14

Grilled corn polenta, wild mushrooms trifolati

BROCCOLETTI • 13

Tender stem broccoli, garlic, peperoncino oil

PUREA DI PATATE • 11

Parmesan mashed potatoes

CAPONATA • 13

Mixed vegetables, pinenuts, olives, capers & raisins

FRITTE • 16

Truffle fries, parmesan, paprika, truffle mayonnaise

SPINACI • 13

Sautéed baby spinach, preserved lemon zest

FORMAGGI

TAGLIERE • 15

Artisanal Italian cheese selection

PARMIGIANO RISERVA • 17

36 month DOP Parmesan, acacia honey, aged balsamic

TOMINO TARTUFO • 23

Grilled Tomino, shaved truffle, acacia honey, crispy carasau bread

PASTICCERIA

COPPA GELATO • 15

Espresso ganache, vanilla & hazelnut ice cream

BABÀ AL LIMONCELLO • 15

Limoncello-soaked babá, Chantilly cream, lemon zest marmalade

MARITOZZI • 15

Brioche buns, chocolate custard, Chantilly cream

GIANDUJA • 15

Hazelnut chocolate bar, praline crunch

TIRAMISU • 16

Ladyfingers, mascarpone cream, espresso

CREMACOTTA • 16

Vanilla cremacotta, pistachio ice cream

FRUTTA • 13

Marinated seasonal fresh, fruits salad, citrus sorbet

FRAGOLE • 15

Strawberries, basil lemon sorbet, Chantilly cream

PER LA TAVOLA

*Family style desserts designed to be shared with the table
(serves up to four)*

TIRAMISU • 42

Ladyfingers, mascarpone cream, espresso

GELATO MANTECATO • 32

Freshly made fior di latte ice cream, chocolate sauce & toppings

GELATO

ICE CREAM • 4 (per scoop)

Vanilla · Pistachio · Tiramisu · Negroni · Rocher
Basil · Strawberry · Chocolate & Olive Oil

*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.*