

# IL PRANZO DI FERRAGOSTO

LSO

A menu designed to be shared family style reminiscent of the Italian tradition of Ferragosto

### **ANTIPASTI**

### INSALATA MISTA

Mixed seasonal leaves, capers, tomato, aged balsamic dressing

### CALAMARI

Crispy fried squid, lemon aioli

### TRECCIA

Braided mozzarella, marinated heirloom tomatoes, herbs pesto

#### PIZZETTA

Fresh fior di latte, San Marzano tomato sauce, basil oil

### **PRIMI**

#### NORMA

Mezzi rigatoni, aubergine, San Marzano tomato, salted ricotta

### **GRIGLIATA**

For two to share

#### CARNE

Grilled Italian sausage, pork belly, beef rump, mixed grilled & roasted vegetables

#### PESCE

Grilled sea bream, prawns, squid, mussels & clams, mixed grilled & roasted vegetables

### **PASTICCERIA**

### TIRAMISU

Ladyfingers, mascarpone cream, espresso

### GELATO MANTECATO (for two)

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



## IL PRANZO COCKTAIL MENU

### PEACH BELLINI · 16/60 [SERVES FOUR]

Peach purée, peach liqueur, Italian sparkling wine

### STRAWBERRY & BASIL BELLINI · 16/60 [SERVES FOUR]

Strawberry purée, basil cordial, Italian sparkling wine

### LIMONCELLO SPRITZ · 16

Limoncello, Italian sparkling wine, cedrata

### SPRITZ VENEZIANO · 16

Select Aperitivo, Italian sparkling wine, soda water

### HUGO SPRITZ · 18

St Germain, Italian sparkling wine, lemonade

# BOTTLE OF LIMONCELLO · 30 250ml