



## IL PRANZO

£58

*A menu designed to be shared family-style reminiscent  
of traditional Italian weekends*

### ANTIPASTI

#### TONNO

Lime marinated tuna tartare, capers,  
pickled cucumber, chilli

#### POLPETTE

Italian style meatballs, tomato sauce,  
Parmigiano Reggiano

#### SALUMI MISTI

Mixed Italian artisanal cold cuts,  
home-made grissini

#### GAMBERI

Gently poached prawns, Tropea onion,  
datterino tomato, agrodolce dressing

#### VERDURE GRIGLIATE

Grilled peppers, courgettes,  
mushrooms, salmoriglio oil

#### ASPARAGI

Grilled asparagus, truffle honey,  
Parmesan shavings

### PRIMI

#### RISOTTO LIMONE E ZUCCHINE

Vialone nano risotto, Amalfi lemon, green & yellow courgette

### SECONDI

*For two to share*

#### CARNE

Grilled beef rump, Romano pepper,  
broccoletti, beef & red wine reductions

#### PESCE

Grilled sea bream, prawns, mussels,  
squid, roasted cherry tomato

### PASTICCERIA

*Served as shared experience*

#### TIRAMISU

Ladyfingers, mascarpone cream,  
espresso

#### GELATO MANTECATO

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

#### DOLCI DELLA NONNA

Forgotten Italian pastries

For allergy information please ask a member of staff for our Food Allergen Information Card.  
Prices are inclusive of VAT and a discretionary service charge of 15% will be added to your final bill.