



# IL PRANZO DI FERRAGOSTO

£ 58

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

## 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

### COCKTAIL DI GAMBERI

Gently poached prawns,  
Marie Rose sauce, lettuce

### VERDURE GRIGLIATE

Grilled peppers, courgettes,  
mushrooms, salmoriglio oil

### POMODORO RIPIENO

Beef heart tomato, rice salad,  
balsamic dressing

## PRIMI

### COZZE E VONGOLE

Mussels and clams stew, garlic & parsley, grilled focaccia

## GRIGLIATA

*For two to share*

### CARNE

Grilled beef rump, Italian sausage,  
lamb cutlet, Romano pepper, broccoletti

### 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 D'ESTATE

Forgotten summer 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.