

# Set Lunch Menu

Available Monday to Friday from 12.00pm to 2.00pm

2 Courses at £ 22.00 per person

Focaccia Bread Olive Oil and Balsamic Vinegar £5.00 basket

## Antipasti Starters

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### Zuppa di Stagione

Fresh soup of the moment

### Speck e Coppa con Olive Miste

Dry-cured, lightly smoked parma ham & pork shoulder, mixed pitted olives

### Salmone Affumicato Con Barbabietola Rossa

Smoked Scottish salmon & beetroot salad, dill house dressing

### Calamaretti Fritti Con Aioli Speziata

Lightly fried calamari, served in lemon-garlic-ginger mayonnaise

### (V) Tiella di Funghi Piselli e Zucca

Seasonal mushrooms panfried with butternut squash, peas & fresh herbs

### Pennette Pollo e Pancetta

Pennette pasta, strips of chicken & pancetta, *in cream sauce*

## Secondi Main Course

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### Orata con Pomodori e Olive

Fillet of sea bream, fresh tomatoes, pitted olives & herb salsa dressing

### Fegato di Vitello alla Veneziana

Strips of calf's liver panfried with onions in veal jus & parsley

### Pollo Alla Provola

Chicken breast with *provola cheese in tomato sauce*

### Maialino Alla Mostarda di Grano e Vino Bianco

Fillet of pork medallions, tarragon, *wholegrain mustard*, white wine wine cream sauce

### (V) Gnocchi di Patate e Macedonia di Verdure

Potato dumplings, *goat cheese*, diced italian style vegetables, on its own sauce

## ALL MAIN COURSE INCLUDES VEGETABLES & POTATOES OF THE DAY

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**ALLERGENS:** For allergens see ingredients in *Italic lower-case*

**WARNING:** For Nuts allergy or May contain Nuts see ingredients in **Bold lower-case**

A discretionary service charge of 12.5% will be added to your bill.