

Set Lunch Menu

Available Monday to Friday from 12.00pm to 2.00pm

2 Courses at £ 15.00 per person

Antipasti Starters

Zuppa di Stagione

Fresh soup of the moment

Antipasto Misto

Sliced Parma ham, sweet cured loin of pork, smoked salami & *sheep milk cheese*

Salmone Affumicato

Scottish smoked salmon & mixed leaves, olive oil dressing

Calamari e Gamberi Fritti

Lightly fried calamari & *prawns* (peeled & shelled), *warm piquant tomato chutney*

(V) Portobello Croccante con Zucca e Patate Dolci

Gratin of portobello mushroom, sweet potato & butternut squash, on its own sauce

(V) Tagliatelle ai Funghi con Pesto al Pomodoro Secco e Basilico

Egg tagliatelle & seasonal mushrooms, dressed in sundry tomato & basil purée

Pennette al Pollo e Pancetta con Crema di Grana Padano

Strips of chicken & pancetta, garlic, *red chilli*, in *grana cheese sauce*, *herbed breadcrumbs*

Gluten Free Pasta

Made from rice, corn & buckwheat, can be served as a substitute for any of the above pasta dishes

Secondi Main Course

Orata con Peperoni Dolci Arrostiti e Salsa Gremolata

Pan roasted fillet of sea bream & roasted sweet peppers in *gremolata sauce*

Fegato di Vitello Con Burro, Salvia e Limone

Pan fried calf's liver with butter, sage & lemon

Pollo Ruspante ai Funghi di Stagione

Corn fed chicken breast & seasonal mushrooms, in *pumpkin, porcini cream sauce*

Fettine di Gamba d'Agnello con Nastri di Verdurine

Roasted boneless leg of lamb, ribbons of vegetables, *chilli*, in mint & red currant jus

Saltimbocca alla Romana

Pan roasted veal slices topped with parma ham & sage, in marsala wine sauce

ALL MAIN COURSE INCLUDES VEGETABLES & POTATOES OF THE DAY

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.