

Set Menù

CLASSICO LUNCH 2/3 Courses 22 / 25.5

CLASSICO AFTER 6PM 2/3 Courses (incl. focaccia) 24 / 27.5

Choose one

Bruschetta al Pomodoro *honey roasted tomato* v

Bruschetta con Acciughe *anchovy & plum tomato, lemon zest*

Carpaccio di Zucchine *roasted tomatoes, lemon* v

Choose one

Trofie al Pesto *trofie pasta with basil & pine nut pesto* v

Lasagna Bolognese *slowly simmered in merlot wine*

Risotto Asparagi e Piselli *asparagus & young pea risotto, grana* v

Add one

Panna Cotta *berries*

Tiramisù *made with marsala wine*

Affogato *vanilla gelato & a shot of fresh espresso*

Torta al Cioccolato Fondente *70% dark chocolate melting cake, vanilla gelato (10 minutes)* +1

SPECIALE LUNCH 2/3 Courses 32 / 35.5

SPECIALE AFTER 6PM 2/3 Courses (incl. focaccia) 34 / 37.5

Choose one

Tuna Carpaccio *capers, extra virgin olive oil, lemon*

Burrata Fresca *roasted aubergine & confit tomatoes* v

Salumi *16 months prosciutto di parma, speck, spianata*

Choose one

Cotoletta alla Milanese *panko crusted chicken, rock salt, lemon, rocket salad*

Orata *line-caught sea bream, crisp potato shell with rocket salad*

Bistecca di Scamone *dedham vale 28 days aged rump steak with house fries, rocket*

Bistecca di Filetto *dedham vale 28 days aged fillet steak with house fries, rocket* +7

Add one

Panna Cotta *English strawberries*

Tiramisù *made with marsala wine*

Affogato *vanilla gelato & a shot of fresh espresso*

Torta al Cioccolato Fondente *70% dark chocolate melting cake, vanilla gelato (10 minutes)* +1

Focaccia <i>rosemary</i> v 6	
Mandorle <i>smoked almonds</i> v 6	
Nocellara Olives v 7	
Parmigiano al Forno <i>home baked parmesan chips</i> v 7	
Black Olive Tapenade <i>grissini</i> v 7.5	
Hummus <i>Sardinian carasau crisp bread</i> v 8.5	
Arancini Gorgonzola <i>mushroom & gorgonzola</i> v 8.5	
ANTIPASTO / TO START	
Bruschetta al Pomodoro <i>honey roasted tomato</i> v 8.5	
Bruschetta con Acciughe <i>anchovy & plum tomato, lemon zest</i> 8.5	
Carpaccio di Zucchine <i>roasted tomatoes, lemon</i> v 8.5	
Tuna Carpaccio <i>capers, extra virgin olive oil, lemon</i> 12	
Burrata Fresca <i>roasted aubergine & confit tomatoes</i> v 12	
Salumi <i>16 months prosciutto di parma, speck, spianata</i> 12	
PRIMI E SECONDI / PASTA & MAINS	
Trofie al Pesto <i>trofie pasta with basil & pine nut pesto</i> v 18.5	
Lasagna Bolognese <i>slowly simmered in merlot wine</i> 18.5	
Risotto Asparagi e Piselli <i>asparagus & young pea risotto, grana</i> v 19	
Cotoletta alla Milanese <i>panko crusted chicken, rock salt, lemon, rocket salad</i> 23.5	
Orata <i>line-caught sea bream, crisp potato shell with rocket salad</i> 24	
Bistecca di Scamone <i>Dedham Vale 28 days aged rump steak, house fries, rocket</i> 25	
Bistecca di Filetto <i>Dedham Vale 28 days aged filet steak, house fries, rocket</i> 32	
CONTORNI / SIDES	
Insalata di Rucola <i>rocket salad with cherry tomato</i> 6.5	
Patatine Fritte <i>house fries, wild rosemary, garlic</i> 6.5	
English Asparagus <i>parmigiano flakes</i> 8	
DOLCI / SWEET	
Affogato <i>vanilla gelato & a shot of fresh espresso</i> 7	
Panna Cotta <i>English strawberries</i> 8	
Tiramisù <i>made with marsala wine</i> 8.5	
Torta al Cioccolato Fondente <i>70% dark chocolate melting cake, vanilla gelato</i> 9	
FORMAGGIO / CHEESE	
Blue, Toma, Cow's Milk Tartufo & Parmigiano Reggiano <i>24 months organic</i> 13	

Bellini 11
Aperol Spritz 12
Negroni Classic 13
Malfy <i>Italian botanical</i> 13
Milano Gin <i>campari, lime</i> 13
Bombay Sapphire <i>herbs, lemon</i> 13
Hendricks <i>cucumber</i> 14
0.0% Tanqueray <i>elderflower</i> 13
French '245' 14.5
<i>champagne Roederer '245', gin, lemon</i>
Sicilian Margarita 14.5
<i>fumigata, cointreau, lime</i>
St. Germain Spritz 14.5
<i>gin, prosecco, elderflower</i>
0.0% Elderflower Fizz 9
<i>sparkling apple, elderflower</i>
0.0% Tropical Sunrise 9
<i>orange, coconut, grenadine</i>
0.0% St Clements Twist 9
<i>apple, orange, lime, passion fruit, vanilla</i>
Menabrea Lager <i>Piemonte</i> 7
0.0% Peroni Nastro Azzuro 7
Mela Rossa Cider <i>Italy</i> 7