

Aperol Spritz	11.5
Prosecco	8.9
Franciacorta Bellavista	16.5
Roederer '245' Champagne	22.5



Nocellara Olives v	5.9
Smoked Almonds v	4.5
Baked Parmigiano Crisps v	6.9
Focaccia Bread <i>rosemary</i> v	5.3

Express Menù

One Main for 14.9 Two Courses for 17.9 Three Courses for 19.9

Glass of House Wine 5.9, Prosecco 8.9

Bruschetta Classica *tomato & black olive* v

Datterino Tomato & Wild Rocket Salad *extra virgin olive oil* v

Zuppa di Funghi *chestnut & porcini mushroom soup with focaccia bread* v

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Tagliatelle al Pesto *basilico, pine nut* v

Lasagna Bolognese *slowly simmered in merlot wine*

Risotto Funghi e Tartufo *mushroom & truffle* v

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Tiramisu *with marsala wine*

Cioccolato Fondente *melting heart 70% dark chocolate cake with vanilla gelato*

Affogato *vanilla gelato with a shot of espresso*

Lunch & Pre-Theatre Until 18:00

Selection of Artesan Cheese 9.9

blue, toma, cow's milk tartufo & 24 months organic parmigiano reggiano, grapes, the yard's honey & oat cakes

Dalla Terra's Grand Antipasti to Share 15.9

22 months prosciutto di parma, speck, spianata

& blue, toma, cow's milk tartufo, 24 months organic parmigiano reggiano

from London Borough Market, minimum 2 people, per person