



## ***Lunch Menu***

### ***Mozzarella con caponata***

*Mozzarella with sweet & sour aubergines and courgettes*

### ***Zuppa di vegetali estivi***

*Summer vegetable soup*

### ***Uova strapazzate con pancetta e pane tostato***

*Scrambled egg with crispy Italian bacon and toast*

### ***Caprino in crosta di noci e arancio con insalata mista olio e aceto***

*Goat's cheese in walnuts and orange crust with mixed leaves*

### ***Tonno, fagioli e cipolla rossa***

*Tuna with cannellini beans and red onion*

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### ***Spaghettoni con pomodori crudi e basilico profumati all'aglio***

*Spaghettoni with raw plum tomato and basil scented with garlic*

### ***Risotto con crema di spinaci e parmigiano***

*Risotto "Arborio" with cream of spinach and parmesan cheese*

### ***Ravioli ripieni con caprino, melanzane, burro e salvia***

*Ravioli filled with fresh goat's cheese, aubergines butter and sage*

### ***Tagliatelle con ragù***

*Tagliatelle with hand cut lean beef ragout and porcini mushrooms*

### ***Fusilli con funghi e pancetta***

*Fusilli with field mushrooms and Italian bacon*



***Pollo alla griglia con spinaci e patate***

*Grilled paillard of chicken breast served with spinach and rosemary potatoes*

***Polpette di vitello con limone, vino bianco, alloro; servite con piselli e patate***

*Veal meat balls in white wine, lemon and bay leaf served with peas and potatoes*

***Salmone bollito con fagiolini e maionese***

*Poached fillet of salmon with string beans and mayonnaise*

***Filetti di sardine con panatura agli agrumi e verza bianca***

*Fillets of sardines in citrus, breaded and braised white cabbage*

***Torta di patate con ricotta, pomodoro e mozzarella***

*Gratinée potatoes with ricotta, fresh tomato, mozzarella and parmesan cheese*

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***A basket of mixed bread***

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***Selezione di formaggi italiani con pane alle noci (Supp. £3.00)\****

*Selection of Italian cheese with homemade walnut bread*

***Tiramisu!!!!***

***Gelati e sorbetti della casa***

*Choice of homemade Italian ice creams and sorbets*

***Pannacotta al lime, lamponi e fragile couli***

*Pannacotta with lime zest and berry coulis*

***Crostata di fragole***

*Strawberry tart*

***1 course £11.50***

***2 course £13.90***

***3 course £16.00***

*All prices are inclusive of VAT*

*A suggested 12.5% gratuity will be added to your bill.*

*\*Please note: some of our dishes may contain nuts \**