

THE ITALIAN SUNDAY LUNCH

HANDCRAFTED PASTA

Lasagna Classica

Layers of fresh pasta, beef ragù, béchamel and Parmigiano Reggiano, baked until golden, 18.95

Tagliatelle with Duck Ragù

Handcrafted pasta served with a slow-braised duck ragù, 18.95

Strozzapreti with Prawns & Orange

Egg-free fresh pasta with prawns in a delicate orange sauce, 19.95

Ricotta & Spinach Ravioli with Cacio & Pepe (V)

Pecorino Romano and black pepper sauce, 20.95

STARTERS

Charcuterie & Cheese Platter 17.95

Selection of Italian cured meats and regional cheeses. (GF)

Grilled Tomino Wrapped in Smoked Ham 14.95

Creamy Piedmontese Tomino cheese wrapped in smoked cured ham. (GF)

Caponata Siciliana 12.95

Aubergine, bell peppers, onions and tomatoes, slowly stewed to a rich sweet-and-sour finish. (V, VG, GF)

SIDES

Seasonal grilled vegetables 6.50

Rosemary and Garlic potatoes 6.50

Green Beans with Garlic & Fresh Chilli 6.50

Baby spinach with Gorgonzola 6.50

DESSERT

Tiramisu 7.50

Panna Cotta 7.50

Cheesecake 7.50

Dessert of the day 7.50

MAINS

Roasted Pork Shank (for two) 34.95

Slow-roasted pork shank, served with roasted potatoes and seasonal vegetables. (GF)

Pink Pepper Beef 24.95


Low-temperature, long-time cooked beef in a creamy pink peppercorn sauce, served with breaded crispy seasonal vegetables.

Pollo alla Cacciatora 22.95

Traditional hunter's-style chicken braised with tomatoes, olives, garlic and herbs. (GF)

Parmigiana di Melanzane 16.95

Layers of fried aubergine, tomato sauce, mozzarella and Parmigiano, baked until golden. (GF, V)

 **Gluten Free & Vegan Options available***
Ask a waiter

DRINKS

Bloody Mary 12.00

Negroni 12.95

Aperol Spritz 9.50

Espresso Martini 12.00

Please ask for allergens

***Important note:** We cannot guarantee that any dishes are completely free from cross-contamination due to the presence of allergens in our kitchen. Discretionary 13% service charge included on the bill.