

SET MENU ---

12:00 - 17:00 (TUEASDAY - FRIDAY)

STARTERS

Insalata Tricolore

Buffalo mozzarella, avocado and beef tomatoes

Melanzane Alla Parmigiana

Baked aubergine with melted mozzarella, fresh basil, tomato sauce and a touch of parmigiano cheese

Formaggio di Capra

Gratinated goat's cheese served with baby spinach, honey and walnuts

Bruschetta e Burrata

Fresh Italian burrata cheese served on Bruschetta and rocket salad

Insalata di Salmone Marinato

24h marinated salmon served with fennel, fresh baby leaves and cherry tomatoes

Frittura o Grigliata di Calamari

Deep fried or grilled calamari served with lemon and tartar sauce

Cozze Alla Diavola

Fresh mussels served with chilli, cherry tomatoes, basil and toasted sourdough

MAINS

Scaloppina Alla Milanese

Golden breadcrumb coating chicken escalope served with tomato sauce spaghetti

Hamburger Della Nonna

Homemade cheeseburger served with caramelised onion, lettuce, pickles, salsa rosa, cheese and skinny fries

Insalata di Tonno Fresco

Fresh tuna salad served with black olives, red onion, cherry tomatoes, green beans and avocado

Penne All'arrabbiata

Penne pasta with tomato sauce, red chilli and garlic

Turbante di Branzino

Wild sea-bass fillet rolls served with king prawns and seasonal vegetables

Ravioli Burro e Salvia

Homemade filled ricotta and spinach ravioli served with butter and sage sauce

Salmone Alla Griglia

Grilled salmon filet with guacamole and edible herbs

Linguine Frutti di Mare

With mixed fresh seafood, cherry tomatoes, garlic and chilli

DESSERTS

Tiramisu

Traditional homemade Italian classic

Panna Cotta ai Frutti di Bosco

Cream pudding with forest fruits

Profiteroles al Cioccolato

Profiteroles with chocolate sauce

Selezione di Gelati

Ice cream selection

2 Course Meal: £28 per person

3 Course Meal: £33per person

A 12.5% service charge will be applied.