

Festive Lunch Menu

£39.50 Per Person

AVAILABLE 12NOON - 4PM

Primi

ARANCINE AL RAGÙ

Crispy fried risotto balls filled with a slow cooked beef ragù, mozzarella & basil, served with a roast red pepper & tomato sauce

BRUSCHETTA AL POMODORO

Heritage tomato & basil on toasted ciabatta (VE)

CALAMARI FRITTI

Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

BRUSCHETTA AL PROSCIUTTO DI PARMA

Parma ham & spicy 'nduja with honey & pistachio on toasted ciabatta

RIBOLLITA

Classic Italian vegetable soup (V)

Secondi

All our main courses are served with roast potatoes & seasonal vegetables to share (V)

SCALOPPINA DI TACCHINO

Turkey escalope, crispy Parma ham, sage, Marsala wine & lemon

TROFIE AL SALMONE AFFUMICATO

Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon & a creamy mascarpone sauce

RISOTTO AI FUNGHI

Porcini mushroom, white wine, garlic & thyme (V)

(VE) Option available upon request

POLPETTE AL SUGO

Slow cooked beef & pork meatballs in a spicy San Marzano tomato sauce, basil & toasted ciabatta

SIRLOIN STEAK (225g)

Peppercorn sauce & fries (£3 Supplement)

FILLET STEAK (225g)

Peppercorn sauce & fries (£10 Supplement)

Dolci

PANNA COTTA

Baileys panna cotta, espresso caramel & amaretti biscuit

TIRAMISÚ

The ultimate Italian dessert (V)

TORTINO AL CIOCCOLATO

Warm baked chocolate fondant with chocolate sauce & panna gelato (V)

GELATO

Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet (V)

(VE) Option available upon request

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & calorific information is available on request. Menus & prices are subject to change. An optional service charge will be added to your bill.



GINO D'ACAMPO