
LUNCH & EARLY EVENING MENU

1 COURSE £12

2 COURSE £17

3 COURSE £22

EVERYDAY 12NOON - 6PM

PRIMI

PANE ALL'AGLIO | Garlic bread, tomato & basil (v)

ZUPPA DI PORCINI E PATATE | Porcini mushroom & potato soup (v)

BRUSCHETTA AL POMODORO | Classic tomato & basil, toasted ciabatta (v)

CALAMARI FRITTI | Fried calamari, roast garlic mayonnaise & lemon

GAMBERONI | King prawns, chilli & lemon, toasted ciabatta

RISOTTO FUNGHI | Mushrooms, truffle oil & cheese wafer (v)

INSALATA DI CESARE | Gem lettuce, chicken, crispy pancetta & Parmesan

SECONDI

INSALATA DI GRANCHIO | Hand-picked crab, avocado, gem lettuce & brown crab mayonnaise

FUSILLI PUTTANESCA CON POLLO | Chicken, tomato, chilli, anchovies & capers

LINGUINE AI GAMBERETTI | King prawns, courgette & chilli

RAVIOLI ZUCCA | Roast butternut squash, amaretti biscuits, hazelnuts & sage butter (v) (n)

CALZONE POLPETTE | Meatballs, tomato, Parmesan & basil

BRANZINO | Sea bass, potatoes, black olives & capers

POLLO MILANESE | Chicken breast, Parmesan & rosemary breadcrumb,
buffalo mozzarella, spaghetti pomodoro

BISTECCA | Flash grilled steak, marinated 24 hours, chargrilled & served medium,
garlic & parsley butter, house cut chips
(a £1.50 supplement charge will apply)

DOLCI

TIRAMISÚ | Sponge fingers, mascarpone, Marsala & Amaretto (n)

CROSTATA DI MELE | Baked apple & almond tart, vanilla ice cream (v) (n)

TORTINO AL CIOCCOLATO | Warm chocolate fondant & caramel ice cream (v)

GELATO MISTO | Selection of homemade ice creams (v) (n)

All meat weights denoted are uncooked. **(v)** denotes vegetarian dishes. **(p)** denotes dishes containing peanuts or traces of peanuts. **(n)** denotes dishes containing nuts or traces of nuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information.

All prices are inclusive of VAT. There will be a discretionary 10% service charge for parties of 6 or more.

THIS MONTH'S SEASONAL INGREDIENT

FIGS



Figs or fichi together with cheese, bread and olives were among the staple foods of the Roman legions. The sun-ripened fruit contains a high source of calcium and potassium as well as a high content of natural sugars, making them the perfect accompaniment to Italian cured meats, salamis & cheeses – a classic combination for the Italian table.

BRUSCHETTA CON BURRATA E FICHI | Burrata, sweet figs,
balsamic, basil & toasted ciabatta
£6.00

FICHI E FINOCCHIONA | Figs, mozzarella & fennel salami
£8.00

PESCE & CROSTACEI

MARKET FRESH FISH & SHELLFISH



We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.

We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England, to ensure we get the best fish and shellfish direct from their boats.

CODA DI ROSPO | Roast monkfish, cherry tomatoes, olives & pine nuts (n)
£20.00

IPPOGLOSSO ALLA LIVORNESE | Baked Atlantic wild halibut, tomato,
olive, new season potatoes, garlic & basil
£24.00

SOGLIOLA | Lemon or Dover sole with a caper & lemon butter sauce
£22.00 / £29.50

BRANZINO AL FORNO | Whole baked wild sea bass, cherry tomatoes,
thyme, garlic roast potatoes & olives
(for two to share)
£50.00

CROSTACEI E MOLLUSCHI

FROM THE BRITISH ISLES



CAPESANTE | Seared scallops, spicy Calabrian sausage
& tenderstem broccoli
£10.50