



WORKING LUNCH

2 COURSES £15 | 3 COURSES £19

SPUNTINI

(CHOOSE ONE)

MINISTRONE SOUP

VITELLO TONNATO

Roast veal with caper and tuna sauce

POLPO

Octopus and potato salad

CARNE & PESCE

(CHOOSE ONE)

CORN FED CHICKEN BREAST

Lemon thyme potatoes and green beans

LINGUINE VONGOLE & BOTTARGA

Linguine with clams and bottarga

SICILIAN PARMIGIANA

DOLCI

(CHOOSE ONE)

TIRAMISU

ORANGE CAKE

Orange and almond cake served with
caramelised fennel seeds, honey, rosemary and
orange zest sorbet.

PEAR AND DARK CHOCOLATE TORTE

Pear sorbet and crushed Amaretti

All prices are inclusive of vat at the current prevailing rate. 12.5 % Service charge at your discretion.
We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.
Please inform your server of any special dietary requirements that we should be made aware of when
preparing your menu request.