

Pranzo Domenicale

3 courses and a glass of home-made white peach and Prosecco Spritz - £30

STARTERS (please choose one)

Burrata con pomodorini

Cream-filled Burrata cheese with vine tomatoes £7

Lenticchie

Slow-cooked lentils with celery, carrots, garlic and tomatoes £7

Molinata

Puglian spinach and broad bean dip £8

Fagioli con Cavolo Nero

Slow cooked cannellini beans with Cavolo Nero £8

MAIN COURSE (please choose one)

Paccheri con ragù di salsiccia calabrese e pomodorini

Paccheri pasta with Calabrian sausage and vine tomatoes £13

Spaghetti allo Scarpariello

Traditional Sicilian dish of spaghetti with chilli, garlic tomato and Pecorino £13

Malloreddus salsiccia and broccoli

Sardinian Malloreddus pasta with fried broccoli and Italian sausages £13

Costolette di agnello con Patate

Grilled Welsh lamb chops with roast potatoes £13

DESSERTS (please choose one)

Pastiera Napoletana

Baked Neapolitan ricotta tart with sweetened ricotta and cooked wheat grain £7

Affogato

Double-cream ice cream with a shot of espresso (vegan available) £7

Pesche al vino - £7

Fresh peaches in sweetened Calabrian Ciro ' Bianco wine with orange zest mascarpone cream and Amaretti almond biscuits

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, lupins, shellfish, fish, peanuts, and tree nuts. While there are no “hidden” ingredients in our food, our kitchen is small, and there is a risk of cross-contamination.

If you have a food allergy or intolerance, please notify the person taking your order. Thank you.