

Pranzo Domenicale

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

STARTERS (please choose one)

Burrata con pomodorini
Burrata with vine tomatoes £7

Molinata
Spinach and broad bean dip

Lenticchie con pane
Slow cooked lentils with sourdough £8

MAIN COURSE (please choose one)

Spaghetti alla norma
Spaghetti with fried aubergine, tomato, basil and ricotta salata £13

Linguine allo Scarpariello
Linguine with tomatoes, chilli, garlic and Pecorino £13

Costolette di agnello con Patate
Grilled Welsh lamb chops with roast potatoes £13

Spaghetti all'Amatriciana
Roman dish of spaghetti with pork cheek and tomato £13

DESSERTS (please choose one)

Cheesecake al limone £7.00
Home-made whipped Amalfi lemon and mascarpone cheesecake on a butter biscuit base

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

Torta di ricotta e nocciola - £7
Home-made ricotta and hazelnut cake

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.