

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

Prosciutto con melone
Prosciutto with melon £8

Caponata
Sicilian dish of fried aubergines with pine nuts, raisins, celery and olives £8

MAIN COURSE (please choose one)

Maloreddus con broccoli e salsiccia
Sardinian maloreddus pasta with fried broccoli and Italian sausage (vegan available) £13

Salsiccie e Patate
Roasted 100% Italian sausages and potatoes £13

Linguine al pomodoro
Linguine with tomato and basil sugo £13

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

DESSERTS (please choose one)

Pesche al vino
Fresh peaches in sweetened Calabrian Ciro' Bianco wine with mascarpone and orange zest cream and almond cantucci £7

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

Torta di Mela
Home-made apple cake with ice-cream £7

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.