Pranzo Domenicale

3 courses and a glass of Prosecco - £35

STARTERS (please choose one)

Salame con olive

Salame Milano with nocellara Sicilian olives

Molinata

Puglian broad bean and spinach dip (vegan)

Gamberi in tegamino

Baked wild shrimps with fresh tomatoes, tomato sugo, parsley, black pepper and melted cheese

MAIN COURSE (please choose one)

Anatra con patate

Slow-roasted duck legs with potatoes with rosemary roast potatoes

Spaghetti allo scarpariello

A Sicilian dish of spaghetti with fresh tomatoes, chilli, oil, parsley, garlic, black pepper and pecorino cheese

Gnocchi con triglia

Gnocchi with red mullet

DESSERTS

Affogato

Double cream ice cream with a shot of espresso (decaf available)

Apple tart

All-butter pastry apple tart with vanilla ice cream

Fichi con noci

Figs cooked in red wine and honey with mascarpone and walnuts