

Lunch A La Carte

Available 12pm - 2pm | Tuesday - Friday



Antipasti

ARANCINI

Saffron rice with mozzarella and spinach | 9

BURRATA

Fresh burrata with Merinda and Camone tomatoes, grilled red peppers, and pesto Genovese | 19

BEEF CARPACCIO

Thinly sliced cured beef with red and golden beets, wild rocket and fresh horseradish | 21

INSALATA MISTA

Salad with fresh goat's cheese, Datterini tomatoes, cucumber, mint, basil, aged balsamic vinegar | 15

SFORMATO

Baked cheese soufflé with spinach, cream and parmesan | 15

TARTARE DI TONNO

Yellowfin tuna tartare with pangrattato, grilled red peppers, capers and Amalfi lemon | 20

ORATA CRUDO

Raw thinly sliced seabream with chopped Datterini tomatoes, capers, fresh chilli, marjoram and shaved fennel salad | 20

Primi

MINISTRONE VERDE

Swiss chard with Cannellini beans, tomato, courgette and fresh basil | 14

PAPPARDELLE CON RAGÙ DI MANZO

Fresh pasta with slow-cooked beef in Chianti and San Marzano tomatoes | 18 / 28

RAVIOLI DI RICOTTA E LIMONE

Fresh green pasta filled with ricotta, lemon, pecorino with courgettes flowers and brown butter | 19

TAGLIATELLE ZUCCHINI E GAMBERETTI

Fresh pasta with prawns, courgette, Datterini tomatoes, parsley and fresh chili | 24

RISOTTO FRUTTI DI MARE

Acquerello Risotto with clams, mussels, prawns, Bass, tomatoes, chilli and parsley | 20/ 30

MEZZE MANICHE AMATRICIANA

Tomato, Guanciale and Pecorino | 16/23



All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill. Please note that our menus are subject to change depending on the availability and seasonality of the freshest ingredients. Adults need around 2,000 kcal a day. Please speak to a member of the team if you have any dietary allergies or intolerances.

Secondi



Pesce

ORATA AL FORNO

Pan-roasted sea bream on Roseval potatoes, fennel, Datterini tomatoes, parsley and caper sauce | 31

SALMONE

Organic salmon fillet with capers, parsley, Datterini tomatoes, spinach and courgette trifolate | 28

Carne

TAGLIATA DI MANZO

Hereford beef sirloin with wild rocket, aged balsamic vinegar and parmesan shavings | 42

ARROSTA DI FARAONA

Roasted Guinea Fowl stuffed with prosciutto di Parma, lemon zest, thyme and mascarpone, on pagnotta bruschetta with mixed greens and portobello mushrooms | 34



Contorni

ZUCCHINE FRITTE | 7

ITALIAN SPINACH | 8

BRUSCHETTA AND FOCACCIA | 7

ROCKET, TOMATO SALAD AND PARMESAN | 6

ROASTED POTATO WITH ROSEMARY | 8

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