

LUNCH SET MENU

(£19.50 two courses or £24.50 three courses)

ANTIPASTI

Aubergine parmigiana, buffalo mozzarella, tomato sauce

or

Pork belly, rocket, parmesan, balsamic vinegar

SECONDI

Tortelli ricotta and spinach, butter and sage sauce

or

Venetian's style calf's liver, white wine, onions, mash potatoes

DOLCI

Chocolate cake, vanilla ice cream

or

Italian style doughnuts, vanilla custard, Sambuca and berry jam

**An optional 12.5% service charge will be added to the final bill.
VAT included in the price**

A LA CARTE MENU

23rd July 2019

Prosecco £ 9.50

Negroni Sbagliato £8.50

Hobbs of Henley Gin
and Mediterranean Tonic £12.00

ANTIPASTI

Courgette flowers, melon, green chilly, yellow peppers, ricotta cheese, courgette salad LC £9.5

Grana Padano cheese timballo, courgette, tomato concassé LC £11.5

Tuna carpaccio, peach salad, citrus dressing £15.5

San Daniele ham, venison and wild boar salami, bresaola, grilled vegetables LC £13.5

Slow-cooked calamari, tomato, garlic and chilli, toasted garlic bread LC available £14.5

Seared Scottish scallops, peas cream, crispy pancetta LC 16.5

PRIMI

All of our pasta is made daily in our kitchen

Pappardelle, slow cooked sausages ragu

Sea bass ravioli, lemon and butter sauce, tomato concassé

Fettuccine, clams, mussels, squid, prawns, cherry tomatoes, garlic, chilli

	Starter	Main
Pappardelle, slow cooked sausages ragu	13.5	16.5
Sea bass ravioli, lemon and butter sauce, tomato concassé	15.5	18.5
Fettuccine, clams, mussels, squid, prawns, cherry tomatoes, garlic, chilli	18	21

SECONDI

Pan-fried calf's liver, butter, garlic and sage, olive oil mash £24.5

Pan-fried duck breast, berries sauce, olive oil mash £24.5

Tuscan caciucco- clams, squid, mussels, gurnard, prawns casserole, toasted bread £26.5

Slow cooked lamb shoulder, herb crusted cutlet, carrot cream, potato cake £28.5

Grilled king prawn, sea bass, mackerel, South West squid, chilli, garlic, salad leaves £28.5

Chargrilled 28 days aged Aberdeen sirloin steak, Balsamic, rocket, Parmesan, roast potatoes £32.5

All of our main courses are available as low-carb, please ask for details

CONTORNI

Roasted potatoes alla nonna with fennel seeds and herbs 4.50

Salad leaves 4.50

Sautéed spinach, garlic 5.50

Grilled mediterranean vegetables 5.50

Fine beans, garlic, chilli, 4.50

An optional service charge of 12.5% will be added to your bill. VAT is included.

If you have any dietary requirements or allergies, we are happy to help, please inform a member of staff before ordering.

What's LC? *We have recently added LC for "low-carb" to the dietary advice on our menu. This year we published our twelfth book, The Diabetes Weight Loss Cookbook as Giancarlo Caldesi has followed a low-carb diet to reverse diabetes type 2. Please ask your waiter if you would like to see a copy of the book.*