



ITALIAN SUNDAY LUNCH MENU

Add a selection of our homemade bread for £4.5

Antipasto to share

Cantaloupe melon wrapped in San Daniele ham, Bresaola from Valtellina with rocket and Parmesan salad, Tuscan wild boar salami, Sicilian aubergine caponata, Red pepper arancini, Deep-fried calamari with chilli mayo

SAUVIGNON BLANC, ANIMALE CELESTE (Marche)

Fresh and elegant with vibrant citrus notes, crisp acidity, a refined mineral finish.

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Pasta to share

Homemade ravioli stuffed with buffalo mozzarella & roast aubergine, cherry tomato sauce, basil

SCALABRONE, BOLGHERI ROSATO -Tenuta Guado al Tasso (Tuscany)

Fresh and vibrant rosé crafted from Cabernet Sauvignon, Merlot and Syrah with notes of wild berries and delicate floral aromas.

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Main course to choose:

Roast fillet of duck, cherry sauce, British asparagus, mashed potatoes

PINOT NOIR 'PATRICIA' Girlan (Alto Adige)

Elegant and refined, with aromas of red cherries, wild berries, and subtle spice.

or

Pan-fried fillet of seabass, Mugnaia sauce, capers, fine beans

VERMENTINO DI SARDEGNA "VILLA SOLAIS"- Cantina Santadi (Sardinia)

Bright and refreshing, with notes of citrus, white peach and Mediterranean herbs.

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Dolci to share

Giancarlo's version of Tiramisu made with Vin Santo
Basil Pannacotta, strawberry and almond crumble

PASSITO BIANCO -Cavalchina (Veneto)

Garganega and Mueller Thurgau grapes make a ripe, luscious wine resembling dried fruits and nuts.

4- Courses for £58pp*/Wine flight £45pp*

A discretionary 12.5% service charge will be added to your bill.