



# SET LUNCH MENU 3-8 MAR

2 COURSES FOR £21

3 COURSES FOR £26

## CHOICE OF COURSE 1

Soup of the day

Apulian Burrata, roasted tomato, basil oil, balsamic reduction

Caponata Siciliana, fried aubergine in a sweet and sour dressing

## CHOICE OF COURSE 2

Tagliatelle with home-made ragu

Chicken Milanese, baby rocket & cherry tomatoes

## CHOICE OF COURSE 3

Baba' with chantilly cream and strawberries

Gelato scoop

## OUR FAVOURITE WINE PAIRING

🍷 Gavi la Rocca, Coppo 15.5 / 55  
Cortese

🍷 Merlot, Cusumano 14 / 50  
Merlot

🍷 Leone D'Almerita, Tasca 16.5 / 60  
Catarratto, Pinot Bianco, tramier

🍷 Cygnus, Tasca D'Almerita 18.5 / 67  
Nero D'avola, Cabernet Sauvignon

In case of allergies or dietary requirements, please speak to your waiter before ordering.  
A discretionary service charge of 13.5% will be added to your bill.



# SET LUNCH MENU 10-15 MAR

2 COURSES FOR £21

3 COURSES FOR £26

## CHOICE OF COURSE 1

Soup of the day

Panelle & crocche'

Caprese salad

## CHOICE OF COURSE 2

Penne alla vodka

Roastbeef, vegetables gravy

## CHOICE OF COURSE 3

Crostata

Gelato selection

## OUR FAVOURITE WINE PAIRING

🍷 Dardinello, Assuli - 2023 14 / 48  
Zibibbo

🍷 Regaleali rosso, D'Alerita - 2022 14 / 44  
Nero D'Avola

🍷 Etna bianco, Eudes - 2021 17.5 / 70  
Carricante

🍷 Chianti Riserva, Antinori - 2021 19 / 85  
Sangiovese

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A discretionary service charge of 13.5% will be added to your bill.



# SET LUNCH MENU 17-22 MAR

2 COURSES FOR £21

3 COURSES FOR £26

## CHOICE OF COURSE 1

Soup of the day

Aubergine parmigiana

Apulian Burrata, roasted tomato, basil oil, balsamic reduction

## CHOICE OF COURSE 2

Tagliatelle mushroom

Beef stew with green peas

## CHOICE OF COURSE 3

Cheesecake, mix Berry coulis

Gelato selection

## OUR FAVOURITE WINE PAIRING

🍷 Gavi la Rocca, Coppo 15.5 / 55  
Cortese

🍷 Merlot, Cusumano 14 / 50  
Merlot

🍷 Leone D'Almerita, Tasca 16.5 / 60  
Catarratto, Pinot Bianco, tramier

🍷 Cygnus, Tasca D'Almerita 18.5 / 67  
Nero D'avola, Cabernet Sauvignon

In case of allergies or dietary requirements, please speak to your waiter before ordering.  
A discretionary service charge of 13.5% will be added to your bill.



# SET LUNCH MENU 24-29 MAR

2 COURSES FOR £21

3 COURSES FOR £26

## CHOICE OF COURSE 1

Soup of the day

Grilled marinated vegetables

Apulian Burrata, roasted tomato, basil oil, balsamic reduction

## CHOICE OF COURSE 2

Tagliolini tomato and basil

Beef stripes, baby rocket and mushroom, with parmesan shaved

## CHOICE OF COURSE 3

Cheesecake, mix Berry coulis

Gelato selection

## OUR FAVOURITE WINE PAIRING

🍷 Gavi la Rocca, Coppo - 2023 15.5 / 55     🍷 Merlot, Cusumano - 2023 14 / 50  
Cortese     Merlot

🍷 Vette, San Leonardo - 2023 16 / 55     🍷 Etna rosso, Eudes - 2021 17 / 80  
Sauvignon blanc     Nerello Mascalese, Nerello Cappuccio

In case of allergies or dietary requirements, please speak to your waiter before ordering.

A discretionary service charge of 13.5% will be added to your bill.