

Pri - Fixe

THREE COURSE PRI - FIXE £38 | 12:00PM - 4:00PM WEEKDAYS

Primi

VITELLO TONNATO (GF)
Cold Sliced Veal, Tuna, Caper Sauce

TAGLIO DI SPIGOLA (GF)
SUPPLEMENT £6
Seabass, Rainbow Trout Roe,
Espelette Chilli, Citrus Dressing

**CARCIOFI E FAGIOLI
BIANCHI** (VG) (GF)
Artichoke, Butter Beans, Salsa Verde,
Taggiasca Olives

CALAMARI FRITTI (GF)
Fried Calamari, Sauce Diavolo

BURRATA AL TARTUFO (V) (GF)
Burrata, Black Truffle, Balsamic

PARMIGIANA DI MELANZANE (V)
Baked Aubergine, San Marzano Tomatoes,
Mozzarella, Parmesan Aged 18 Months

FOGLIE AMARE (VG) (GF)
Endive, Radicchio, Apple, Chives,
Candied Walnuts, Mustard Walnut Dressing

GRANCHIO E AVOCADO (GF)
SUPPLEMENT £6
Crab, Avocado, Datterino Tomatoes, Pimiento
de Espelette, Amalfi Lemon, Onions, Chives

Secondi

**LINGUINE VONGOLE E
BOTTARGA**
SUPPLEMENT £12
Fresh Clams, Bottarga, Garlic, Parsley

TONNO GRIGLIATO (GF)
Grilled Tuna Steak, Sautéed Spinach,
Vinaigrette

TAGLIARINI AL GRANCHIO
SUPPLEMENT £10
King Crab, Datterino Tomatoes, Parsley,
Garlic, Shallots, Extra Virgin Olive Oil

BUCATINI CACIO E PEPE (V)
Pecorino, Black Pepper

POLLO ALLA MILANESE
Pan-Fried Corn-Fed Chicken Breast
(GF OPTION AVAILABLE)

CARRE DI AGNELLO (GF)
SUPPLEMENT £18
Herb-Marinated Welsh Lamb Chops

HALIBUT (GF)
SUPPLEMENT £12
Pan-Seared Halibut Fillet, Shaved Fennel,
Samphire, Amalfi Lemon

ORZO (VG)
San Marzano Tomatoes, Capers, Peppers,
Onion, Vegan Stracciatella

Dolci

TIRAMISÙ DELLA CASA
Homemade Tiramisù

TORTA AL LIMONE
Lemon Meringue Tart

(v) Vegetarian - (vg) Vegan - (gf) Gluten Free

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

If you have allergies or any dietary requirements, please speak to the team prior to ordering.

A range of gluten free dishes are available. Please kindly note that we only accept card payments.