

• SUNDAY LUNCH MENU •

EVERY SUNDAY | 12:00 – 15:30

£25 PER PERSON

ANTIPASTI TO SHARE

A SET SELECTION OF CLASSIC STARTERS SERVED
IN ABUNDANCE FOR THE TABLE:

CAPONATA

SLOW-COOKED AUBERGINE WITH SWEET PEPPERS, ONIONS, AND TOMATO

POLPETTE

HANDMADE BEEF MEATBALLS IN SLOW-COOKED TOMATO SAUCE.

PARMA HAM & MOZZARELLA

CREAMY MOZZARELLA WITH RIBBONS OF PROSCIUTTO.

BRUSCHETTA FUNGHI

TOASTED BREAD TOPPED WITH PORCINI

POLENTA FRITTA

GOLDEN FRIED POLENTA WITH TOMATO AND PARMESAN DUST.

GARGIOFI SOTTO OLIO

TENDER MARINATED ARTICHOKEs IN OLIVE OIL AND HERBS.

THE MAINS

CHOOSE ONE

LASAGNA

LAYERS OF SLOW-BRAISED BEEF RAGÙ, BÉCHAMEL, AND PARMESAN.

CARBONARA

CREAMY EGG SAUCE PERCORINO CRISPY GUANGIALE BLACK PEPPER.

FETTUCCHINE PORCINI

FRESH PASTA TOSSED WITH PORCINI MUSHROOMS AND GARLIC BUTTER.

GNOCCHI COZZE

POTATO GNOCCHI IN A WHITE WINE AND MUSSEL SAUCE.

DOLCE

CHOOSE ONE

CANNOLO SICILIANO

CRISP PASTRY FILLED WITH RICOTTA AND PISTACCHIO

TORTA DELLA NONNA

BUTTERY SHORTCRUST PIE CUSTARD AND PINE NUTS.

GELATO

YOUR CHOICE OF HAZELNUT, VANILLA, OR LEMON SORBET.

LA DOMENICA ITALIANA

IN ITALY, SUNDAY ISN'T RUSHED. IT'S THE DAY WE SIT DOWN
WITH FAMILY AND FRIENDS. SHARE A FEW PLATES. POUR A
LITTLE WINE. AND LET THE AFTERNOON STRETCH. THE TABLE
FILLS WITH ANTIPASTI TO PASS AROUND. A GOOD BOWL OF
PASTA. AND SOMETHING SWEET TO FINISH. SIMPLE FOOD.
COOKED WITH CARE. MEANT TO BE SHARED.