

# Lunch Menu

AVAILABLE: Monday - Saturday: 12pm - 4pm (order by)

## Primi

#### **COCKTAIL DI GAMBERI**

Traditional prawn cocktail with marie rose sauce

#### **CROSTINI CON TAPENADE**

Black olive tapenade on crostini

#### TORTELLINI NAPOLI V

Spinach and ricotta tortellini in napoli sauce

#### ZUCCHINI FRITTI V

Deep fried courgettes in batter served with garlic mayo

#### PATATINE DI POLENTA

Polenta and parmesan chips with a tomato dip

# Secondi

#### BRANZINO IN PADELLA

Pan fried seabass fillet served with chive mash, sautéed broccoli and a tarragon butter sauce

#### HAMBURGER DI MANZO

Angus beef burger in a toasted bun topped with salad and burger sauce served with parmesan and truffle fries

#### POLLO CON ASPARAGI

Chicken breast topped with asparagus and fior di latte mozzarella served with a tomato and basil sauce and mixed leaf salad

#### RISOTTO MANZO E FUNGHI

Beef and wild mushroom risotto with thyme and grana padano cheese

### Dolci

# BLACK FOREST ROULADE

COCONUT SPONGE CAKE
With a coconut crème patisserie and coconut

shavings

#### CROISSANT BREAD & BUTTER PUDDING

Served with custard

#### BRAMLEY APPLE PIE

Served warm with vanilla ice cream

2 COURSES **18.5** | 3 COURSES **22.5** 

# Vino del Momento

### PINOT BIANCO DOC CA'BOLANI

Friuli Venezia-Giulia

125ML 4.95 | 175ML 6.95 | 1/2LTR 20.25 | BTL 27

Straw yellow, bright and luminous with notes of hawthorn, acacia, white peach and tropical fruit. A fine and extraordinarily enveloping and fresh palate. The structure is well governed by a fresh flavour and supported by persistent acidity with an elegant finish.

### Happy Hour

AVAILABLE: Mon - Fri: 12pm - 6pm (order by) | Sat: 12pm - 5pm (order by)

HAPPY HOUR PIZZA / PASTA Starting from 11