



# THE ITALIAN SUNDAY



AVAILABLE 12 NOON TO 9PM

## ANTIPASTI FOR ONE OR TO SHARE

Burrata with peperonata **V, GF, LC**

Roasted beetroot, soft goat cheese, crispy kale, lemon dressing **V, GF, LC**

Fried squid, 'Nduja mayo

Truffle Arancini, Parmesan fondue **V**

## APERITIVI

Prosecco 9.5

Negroni 11.5

Margarita 11.5

Bellini 10

Aperol Spritz 9.5

Paloma 11.5

## FLATBREADS: SUPPLEMENT £7

Pear, smoked mozzarella, honey, walnuts; **V**

Parmesan and Roasted Garlic; **V**

Rosemary, Caldesi extra-virgin olive oil; **V**

Margherita, San Marzano tomato DOP,  
fresh mozzarella, basil **V**

## PASTA

Pappardelle ragu, Tuscan slow-cooked beef and veal Ragu **DF**

Carnaroli risotto, saffron, burrata, Parmesan, *add sausage 6* **V**

Paccheri cacio e pepe, Pecorino Romano, freshly ground black pepper, *add truffle 8* **V**

Fettuccine ai funghi, sautéed woodland mushrooms, rosemary, thyme, butter & parmesan **V**

## SECONDI

Renaissance style boned guinea fowl stuffed with veal, raisins and figs, Marsala sauce **GF**

Roasted Roman porchetta stuffed with sage and garlic with crispy crackling

Slow-cooked beef cheek in brandy and spices **GF**

Porcini, chestnut mushroom and walnut loaf, Parmesan sauce

Fillet of seabass, cauliflower pureè, roasted carrots, thyme oil **GF, LC**

*All served with rosemary-roast potatoes, Truffled bechamel and Parmesan cauliflower,  
Parsnips, carrots and swede with thyme honey and sautéed broccoli with chilli and garlic*

## DOLCI

Decadent desserts served from our sweet trolley

**TWO COURSES £29.50**

**THREE COURSES £34**

*Food Allergies and Intolerances: Should you have any question regarding the content of preparation of any of our food please ask one of our team. Our recipes are subject to change; therefore, you are advice to check allergen information on every visit. All prices are GBP inclusive of 20% VAT.*

*A 13% discretionary service charge will be added to your final bill.*