

To start with

Antipasti San Siro; variety of Italian bites 10.00
Also available as a vegetarian dish p.p.

Prosciutto e salume; variety of cured meats

Small 13.00
Large 18.00

Menu dello chef

Two course lunchmenu 25.00

All dishes can be ordered seperately

Starter 9.50

Main course 17.50

Antipasti

Thinly sliced scallops with vegetable tartare, 12.75
pane fresca and red pepper dressing

Pickled and smoked veal rib-eye with caponata 11.50
and a flat parsley-mayonnaise

Baccalà with fregola, advocado, 11.00
crispy filo pastry and herb salad

Tallegio flan with figs, pecans, chicory 11.50
and aceto balsamico - 8 yrs -

Paste

Spaghetti 'aglio, olio e peperoncino' ; garlic, 12.75
peppers, tomato, rocket salad and Parmesan
Supplement fried gamba's 5.25

Ravioli with stewed Italian beef, 14.00
truffle & buttersauce and baked pancetta

Beetroot risotto with burrata, hazelnuts 14.00
and watercress

Pane

Served on Italian bread

Spinata picante with bell pepper mayonnaise 8.25
and aceto onions

Caprese ; mozzarella, tomato, basil and olive oil 8.25

Smoked salmon, capers, fennel and panne fresca 8.25

Dolci

Tiramisu with mocha ice-cream 8.75

'Ferrero Rocher dessert' ; bitter chocolat, 8.75
crispy waffle and hazelnut

Poached pineapple with almonds, yoghurt cream, 8.75
puffed pineapple coulis and olive oil ice cream

'Scroppino' ; lemonsorbet, Prosecco & wodka 7.75

Variety of Italian cheeses 12.75

Italian sweets with a coffee of choice 6.75