

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 27.00
All dishes can be ordered seperately

Antipasto

Starter - menu dello chef 10.50

Raw prawn with residue of fermented pomodori and vegetables 11.75

Zucchini, eggplant, bell pepper, ricotta terrine with tomato compote and eggplant puree 10.75

Carpaccio Cipriani; the original from Harry's Bar in Venice by chef Giuseppe Cipriani 11.00
Supplement black truffle + 3.75

Paste

piccolo - grande

Ravioli with stewed Italian beef, truffle & buttersauce and baked pancetta 14.00 - 19.75

Spaghetti 'aglio, olio e peperoncino'; garlic, peppers, tomato, and fried gamba 15.75 - 19.75
Also possible without Gamba 12.50 - 14.50

Main course - menu dello chef 18.50

Pane

Spinata picante with bell pepper mayonnaise and aceto onion on Italian bread 8.25

Italian bread with smoked salmon, avocado and thinly sliced fennel 8.25

Insalata

Pesce ; salad with seasonal fish 12.50

Vegetariano ; salad with seasonal vegetables 10.50

Dolci

Tiramisu with hazelnut ice-cream 8.75

Red fruit panna cotta with strawberries
Prosecco jelly and yoghurt-vanilla ice cream 8.75

Scroppino' ; lemonsorbet, Prosecco & wodka 7.75

Bonbons with a coffee of choice 7.75
3 pieces

Variety of Italian cheeses 12.75