

To start with

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

Prosiutto e salume; variety of cured meats
Small 13.00
Large 18.00

Menu dello chef

Two course lunchmenu 27.00

Three course lunchmenu 34.50

All dishes can be ordered seperately

Antipasto

Starter - menu dello chef 11.75

Roasted mackerel with puttanesca, fresh melous-onion, pangrattato and green pepper dressing 11.00

Duck liver terrine with brioche bread, shallots, plums and balsamic vinegar 12.75

Fermented beetroot with sweet and sour yellow beetroot, old pecorino, hazelnuts and watercress 10.50

Carpaccio Cipriani; the original from Harry's Bar Venice by chef Giuseppe Cipriani 11.00
Supplement candied 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 to order without Gamba 12.50 - 14.50

Main course - menu dello chef 18.50

Pane – whole grain ciabatta

Fennel salami with chive-mayonnaise, caponata and Roman lettuce 8.25

Homemade basil ricotta and roasted vegetables 8.25

Insalata

Pesce ; salad filled with seasonal fish 16.50

Vegetariano ; salad with seasonal vegetables 12.50

Dolci

Dessert - menu dello chef 8.75

Tiramisu 'San Siro' with Coffeebean ice cream 8.75

Bonnet with almond zabaglione, amaretti cookies, Caramel sauce and biscotti ice cream 8.75

'Sgroppino' ; lemonsorbet, Prosecco & Wodka 7.75

Bonbons with a coffee of choice - 3 pieces 7.75
bonbon of your choice; per piece 1.50

Variety of Italian cheeses 12.75