

LUNCH

12:00 – 17:30

Piccolo Spuntini

O lives	5.00
F iandino cheese <i>16 months aged with balsamic</i>	7.50

ANTIPASTI

Variety of cured meats	17.50
A ntipasti San Siro ; <i>Also vegetarian if requested</i>	15.25 p.p.
B urrata with pomodorini broth, crispy tomatoes and basil oil	13.25
B ruschetta <i>6 pieces</i> <i>Also vegetarian if requested</i>	16.50
C arpaccio Cipriani - the original from Harry's Bar in Venice by chef Giuseppe Cipriani	13.75

SECONDI

piccolo – grande

P appardelle al ragù	15.50 - 22.00
R avioli filled with stewed Italian beef, truffle butter sauce and fried pancetta	15.25 - 21.75
S paghetti vongole aglio olio with parsley-chives and peperoncini <i>Also available as a vegetarian dish (spaghetti peperoncini with chive and lemon) 14.75 – 17.75</i>	17.25 - 23.25

DOLCI

T iramisu 'San Siro' with espresso caramel ice cream	10.50
'S groppino' ; lemon sorbet, prosecco & wodka	8.50
B onbons with a tea or coffee of choice - <i>3 bonbons</i> <i>Bonbon per piece 2.00</i>	8.75
V ariety of cheeses with matching garnish	16.50

Our staff can inform you about allergies