

LUNCH

ANTIPASTI

Variety of cured meats	17.50
Antipasti San Siro ; <i>Also vegetarian if requested</i>	15.25 p.p.
Burrata with roasted beets, strawberry and pink pepper raspberry dressing	13.25
Bruschetta 6 pieces <i>Also vegetarian if requested</i>	16.50
Carpaccio Cipriani - the original from Harry's Bar in Venice by chef Giuseppe Cipriani	13.75

SECONDI

piccolo – grande

Pappardelle al ragù	15.50 - 22.00
Ravioli filled with stewed Italian beef, truffle butter sauce and fried pancetta	15.25 - 21.75
Spaghetti 'frutti di mare' with shore crab-langoustine sauce <i>Also available as a vegetarian dish (spaghetti caponata) 14.75 – 17.75</i>	17.25 - 23.25

DOLCI

Tiramisu 'San Siro' with espresso caramel ice cream	10.50
'Sgroppino' ; lemon sorbet, prosecco & wodka	8.50
Bonbons with a tea or coffee of choice - 3 bonbons <i>Bonbon per piece 2.00</i>	8.75
Variety of cheeses with matching garnish	16.50

Piccolo Spuntini

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