

LUNCH

Piccolo Spuntini

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

ANTIPASTI

V ariety of cured meats	18.50
A ntipasti San Siro ; variety of Italian bites <i>- also vegetarian possible</i>	18.00 p.p.
B urrata with green asparagus, 12-month aged balsamic vinegar, strawberry, cherry tomato and tomato crisp	15.00
B ruschetta <i>(6 pieces)</i> <i>- also vegetarian possible</i>	18.50
C arpaccio Cipriani - the original recipe from Harry's Bar in Venice by Chef Giuseppe Cipriani	15.00

SECONDI

piccolo – grande

I nsalatone ; salad with fish, meat and a selection of daily fresh ingredients	24.50
P appardelle al ragù	23.00
R avioli filled with stewed Italian beef, truffle butter sauce and fried pancetta	16.75 - 22.75
S paghetti dello chef <i>- changing dish, our staff can give you more information</i>	18.75 - 24.75

DOLCI

T iramisu 'San Siro' with espresso ice cream with Baileys	12.25
'S groppino' ; lemon sorbet, prosecco & vodka	9.75
V ariety of cheeses with matching garnish	17.50
A ffogato; vanilla ice cream with espresso	6.50

B onbons with a tea or coffee by choice <i>(3 pieces)</i> <i>- bonbon per piece 2.25</i>	9.25		I lly crema ; cold Italian coffee specialty	4.50
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Our staff can inform you about allergies