



Champagne Lunch

FAGIOLI e Pasta

Freshly made Borlotti bean soup with smoked pancetta, pasta and crusty Italian bread

CAPRESE con peperoni (V)

The classic Italian salad of buffalo mozzarella, vine ripened tomatoes, roasted red peppers and basil oil

INVOLTINI alla `Nduja

A filo parcel filled with chicken, mushrooms, mozzarella and crumbled spicy `Nduja sausage served with a spicy tomato dressing

BRUSCHETTA rustica (V)

Firm Italian bread with chopped cherry tomato, red onion, fresh basil, garlic, olive oil and a balsamic dressing

POLLO e pancetta

Grilled breast of chicken and pancetta crisp with a lemon and chive sauce served with herb roasted potatoes and honey glazed vegetables

PESCE del giorno

Chef's grilled fish of the day

VERDURE MISTE (V)

Mediterranean roasted vegetables, mozzarella and fresh basil with a drizzle of chilli oil

RIGATONI con `Nduja

Crumbled spicy `Nduja sausage, red onion and roast peppers in our rich tomato and basil sauce with a touch of cream

RAVIOLI di Zucca

Pillows of fresh pasta filled with butternut squash and served with a white wine, butter and sage sauce with fresh cherry tomatoes