

**PRANZO DOMENICALE: 3 COURSES AND A GLASS
OF HOME-MADE WEST LONDON ELDERFLOWER AND
PROSECCO SPRITZ - £35**

STARTERS



Molinata

Puglian spinach and broad bean dip £7

Burrata

Burrata with tomatoes and peppers £7

Lenticchie

Lentils with sourdough £7

Orzo con funghi

Pearl barley with Porcini mushrooms, butter
and Parmesan £7

MAINS



Branzino al Cartoccio

Parchment-wrapped seabass fillets with olives,
capers and tomatoes, accompanied by babyleaf
salad £15

Tagliatelle con porcini

Tagliatelle with Porcini mushrooms £14

Pappardelle al Ragù di agnello

Hand-cut pappardelle with lamb ragù £15

Spaghetti al Pomodoro

Spaghetti with tomatoes and basil £12

Linguine con gamberi

Linguine with wild shrimps and vine tomatoes
£15

DESSERTS



Cheesecake alla Nutella

Nutella Cheesecake with hazelnuts £7

Affogato

Double cream ice cream with a shot of
espresso £7

Fichi con noci

Figs cooked in red wine and honey with
mascarpone and walnuts £7