

**PRANZO DOMENICALE: 3 COURSES AND A GLASS
OF HOME-MADE SOUR CHERRY, SAFFRON AND
CLEMENTINE PROSECCO SPRITZ - £30**

STARTERS



Lenticchie

"Lucky" New Years lentils made with carrots, celery, tomatoes and parsley (vegan) which Italians traditionally eat as an augur of prosperity for the coming year, due to their resemblance to coins! £7

Molinata

Puglian spinach and broad bean dip £7

Burrata

Cream-filled burrata with vine tomatoes £7

Insalata di Finocchio

Fennel and orange salad with black olives £7

MAINS



Rigatoni al Ragù di Agnello

Rigatoni with a slow-cooked lamb ragù £13

Rigatoni al Ragù Pasticciato

Rigatoni with a slow cooked beef, chicken and pork ragù with a splash of cream £13

Branzino al cartoccio

Parchment wrapped seabass fillets with tomatoes, olives and capers with babyleaf salad £13

Spaghetti al Pomodoro

Spaghetti with tomato, garlic, chilli and Parmesan £13

Rigatoni con Broccoli

Rigatoni with fried broccoli and Parmesan £13

DESSERTS



Fichi con noci e mascarpone

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

Affogato

Double cream ice-cream with a shot of espresso £7

Vinsanto con Cantucci £7

Fortified Vinsanto wine with home-made almond cantucci