



SICILIAN LUNCH EXPERIENCE

UN'ESPERIENZA SICILIANO A PRANZO

MENU

Selection of Sicilian Stuzzichini

Salad of smoked burrata, roast breast of duck, blood orange

Sicilian aubergine parmigiana, black garlic and aubergine puree, pasta crisps

Paccheri, red king prawns, pistachio pesto, peas, asparagus, gambero rosso oil

Slow roast crispy belly pork, Italian beans with salami, wild fennel

Sicilian lemonade parfait, Greek yoghurt, honey

59

Available for the whole table only, we are happy to accommodate requests wherever possible

Sicilian Wine Flight
(includes 4 125ml wines)

39

All of our dishes may contain allergens, please advise a member of staff of any allergies or intolerances. A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team. We are happy to amend or swap a course with advance notification, a supplement may apply.



A LA CARTE MENU

A PRANZO

STARTERS

Battuta di carne – seared wagyu bavette black pepper, egg yolk and truffle dressing, pickled mushrooms, crispy onions
15

Roast red **king prawns**, pea puree, black truffle, pea shoot salad
16

Salad of **baby plum tomatoes**, stracciatella, black olive crumb, smoked burrata ice cream, basil, parmesan tuille
14

Crispy **cannelloni of rabbit ragu**, house made ricotta, wild fennel oil Italian pickled purple carrot
15

'Zuppa del Giorno' (v)
-made fresh everyday with textures and accompaniments
8

PASTA AND RISOTTO

Starter/Main

Handmade tagliatelle **alla Limoncello**, lemon butter, limoncello. Stracciatella, green chilli (v)
15/25

Paccheri, **red king prawns**, pistachio pesto, peas, asparagus, gambero rosso oil
17/29

Mushroom and porcini risotto, **seared wagyu bavette steak**, rocket leaves, parmesan shavings
18/32
(v- Roast **portobello mushroom** in black garlic glaze 13/20)

Handmade **wild garlic, ricotta and spinach agnolotti**, wild garlic and lemon butter, Ragusano shavings
14/22 (v)

Malfadine, smoked burrata, pistachio pesto, sundried tomato
14/22 (v)



DESSERT

Sicilian **Lemonade parfait**, Greek yoghurt, honey
11

Cannolo Siciliano – ricotta cream with candied fruits and chocolate, Negroni
gelato blood orange salad
12

Chocolate pyramid, amaretti biscuit, vin Santo ice cream
14

San Pietro **Ice Creams** and seasonal sorbets
10

Meringue, pistachio parfait, raspberry, raspberry sorbet
13

A selection of artisan Italian cheese
lingue di Suocera, grapes, celery, panforte and honey

Selection of 4
15

or

Selection of 6
18

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