



## **Sunday Lunch Menu**

### **ANTIPASTI**

#### **Antipasto misto**

Selection of cured meats, grilled vegetables, olives

#### **Tortino di Grana**

Grana Padano cheese timballo, courgette, tomato concasse

#### **Calamari in umido**

Slow cooked South West calamari, tomato, garlic and chilli sauce,  
tosted bread

#### **Insalata pere e mele**

Apple, pear, walnuts, pecorino cheese, grapes, honey and lemon dressing

#### **Capesante**

Seared Scottish scallops, celeriac cream, crispy pancetta  
(£5 supplement)

#### **Mozzarella di buffala**

Mozzarella, roots vegetables, turnip cream, sweet and sour onion dressing, toasted almond flakes

**PASTA e PRIMI**  
**(Starter or Main course)**

**Ravioli**

Homemade Sea bass ravioli, lemon butter sauce, tomato concasse

**Pappardelle**

Homemade pappardelle, sausage ragu, fennel seeds

**Tortelli**

Homemade tortelli stuffed with ricotta cheese and spinach, pinenuts, butter and sage sauce

**Fettuccine**

Homemade fettuccine, mussels, clams, squid, prawns, cherry tomatoes, garlic, chilli  
(£5 supplement)

**Secondi**

**Faraona**

Roast guineafowl cooked with dried apricots, prunes, roast potatoes, carrot cream

**Caciucco**

Tuscan caciucco, clams, mussels, gurnard, squid, prawns casserole, toasted bread

**Grigliata Caldesi**

Grilled king prawn, fillet of seabass, Cornish mackerel, South West squid, chilli and garlic, salad leaves  
(£8.00 supplement)

**Filetto di branzino**

Pan fried fillet of seabass, cherry tomato, capers, olives, fine beans

**Parmigiana**

Aubergine Parmigiana with buffalo mozzarella, tomato sauce

**Fegato burro e salvia**

Pan-fried calf's liver, butter, garlic and sage, olive oil mash potatoes

**Vitello**

Pan fried veal wallet filled with Pienza's pecorino cheese, porcini mushrooms sauce, spinach

## **DOLCI**

### **Gelati e sorbetti**

Selection of ice creams and sorbets, 3 scoops  
Vanilla, chocolate, hazelnut and mango and mandarin sorbets

### **Bomboloni con crema di vaniglia e marmellata di lamponi alla Sambuca**

Italian style doughnuts with vanilla custard, Sambuca and berry jam

### **Sfogliatella napoletana**

Short bread stuffed with ricotta cheese, dry fruit and marsala custard

### **Tortino al cioccolato**

Dark chocolate fondant, vanilla ice cream

### **Tiramisu**

Giancarlo's version of the Italian tiramisu

### **Selezione di formaggi**

Italian cheeses, bread, pear compote and honey  
(£7.00 supplement)

£39.50 three courses or £45.50 four courses

## **CONTORNI**

Roasted potatoes with fennel seeds	£5.50
Borlotti beans, Tuscan soffritto	£5.50
Broccoli, almond shaving, garlic and chilli	£5.50
Grilled Mediterranean vegetables	£5.50
Sauteed spinach, garlic	£5.50

**An optional 12.5% service charge will be added to the final bill. VAT included in the price**