

SET LUNCH MENU

MONDAY - FRIDAY: 12PM-5PM

1 COURSE £8.90 | 2 COURSE £13.90 | 3 COURSE £16.90

SATURDAY - SUNDAY: 12PM-4PM (ROAST OF THE DAY - Available on a Sunday)

2 COURSE £15.90 | 3 COURSE £18.90

STARTERS

ZUPPA DEL GIORNO (V)

Homemade soup of the day, served with a slice of sourdough bread. (ask your server for allergens)

BRUSCHETTA AL POMODORO E BASILICO (V)

Chargrilled sourdough bread, cherry tomatoes, EVO, garlic, and basil. (1)

ARANCINA NERA AL GRANCHIO

(£2 supplement) Deep-fried rice ball stuffed with Orkney white crab meat, lemon zest, ricotta, coated in black ink panko breadcrumbs, served with homemade roast tomato and chilli sauce. (1, 3, 4, 8, 11)

BURRATA E BARBABIETOLA (GF)

Burrata from Puglia, beetroot puree, pickled beetroot and a crumble of salted almonds. (1, 6, 8)

LASAGNA FRITTA

Deep-fried lasagna bites, Napoli sauce, basil. (1, 2, 4, 8)

COZZE AL DRAGONCELLO (GF)

(£2 Supplement): Shetland mussels, confit garlic, tarragon, sambuca, pink peppercorn, served with toasted sourdough bread. (1, 3, 11,12)

CROSTONE AL LARDO DI

COLONNATA

Chargrilled sourdough bread, thinly sliced Colonnata cured lard, orange honey. (1, 8, 11)

CAPONATA (GF, VEGAN)

Slow-cooked aubergines, celery, Leccino olives, capers, tomatoes. (served cold). (2, 11,14)

MAINS

CHEF ROAST OF THE DAY

(available every Sunday) £ supplement - please ask your server

NAPOLI

Tube-shaped pasta with slow-cooked tomato, Italian sausage, pork, and beef ribs ragout. (1, 2, 4, 8, 14)

SORRENTO

Ribbon-shaped pasta, Napoli sauce, cherry tomatoes, straciatella, EVO. (1, 4, 8)

OLBIA (£2 Supplement)

Linguine pasta with garlic, chilies, Shetland mussels, and samphires. (1, 3, 4, 5, 11,12)

REGGIO CALABRIA (V)

ribbon-shaped pasta with confit garlic, chili, and Napoli sauce. (1)

RAVIOLO DEL GIORNO (£4 Supplement)

Chef's ravioli of the day. (Varies - confirm allergens with staff.)

AMALFI (V)

Linguine pasta alla Puttanesca with capers, olives, chilies, and Napoli sauce. (1, 11, 14)

INSALATA DI ENDIVIA E ZOLA

Curled endive with gorgonzola, Parmigiano Reggiano, balsamic glaze, toasted pecan nuts, and EVO. (6, 8, 11)

POLLO ALLA MILANESE (£2 Supplement)

Pan-fried tender chicken breast, coated in a crispy panko crust with parsley and lemon zest, cooked in aromatic butter sauce. Served with Hoffmans skin on fries. (1, 4, 8)

CATCH OF THE DAY (£5 Supplement):

Varies by dish. (Confirm allergens with staff.)

DESSERT

DESSERT OF THE DAY

(Confirm allergens with staff.)

List of allergens

1. Gluten,
2. Celery
3. Crustaceans
4. Eggs

5. Fish
6. Nuts
7. Soy
8. Dairy

9. mustard
10. Sesame
11. Sulphites
12. Molluscs

13. Peanuts
14. Lupin

