

Sample Lunch Menu

Theo's Tasting menu available on request - 5 Courses £70

- Sformato di Fontina e zucca** - Baked delica squash and Fontina cheese soufflé with spinach, cream and Parmesan £13
Insalata mista - Mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco £11
Carne salata - Thinly sliced black Angus beef with shaved zucchini and rocket, aged balsamic vinegar, pine nuts and Parmesan £16
Burrata - Fresh Burrata with grilled marinated red peppers, farinata, swiss chard and Taggiasche olives £14
Anguilla affumicata - Smoked eel with red and golden beetroots, Italian leaves and fresh horseradish £14
Calamari in padella - Pan fried squid with cannellini beans, chilli, anchovies, parsley and chopped rocket £17
Ravioli di zucca - Ravioli of roasted delica squash, ricotta and marjoram with butter and sage £12/£19
Pappardelle con funghi - Handmade pasta with porcini mushrooms, garlic and parsley £17/£25
Minestrone estivo - Soup of fresh borlotti beans, swiss chard, plum tomatoes, celery, carrots and basil £11
Risotto di castagne - Chestnut, radicchio, pancetta and parmesan risotto with butter £15/£21
Taglierini con gamberetti e carciofi - Handmade pasta with brown shrimps, artichokes, chilli and butter £16/£22
- Orata al forno** - Roasted sea bream with roseval potatoes, fennel, tomatoes, olives, parsley and white wine £24
Trota di mare - Roasted sea trout fillet with green and yellow zucchini trifolati, spinach, datterini tomatoes, capers and Taggiasche olives £20
- Rombo al forno** - Wood roasted turbot with parsley, capers, roasted Sicilian red peppers and rainbow chard £38
Frittata - Organic eggs with zucchini, caprino fresco, marjoram and mixed Italian leaves £18
Fegato di vitello - Pan fried calves liver with sage, pancetta, fresh cannellini beans and spinach £28
Arrosto di faraona - Wood roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and Mascarpone on pagnotta bruschetta with swiss chard, porcini, portobello mushrooms £28

Dolci

- Soft chocolate cake** with crema di mascarpone £8
Chocolate and Hazelnut ice cream £7
Amalfi lemon tart £7
Pannacotta - with raspberries and croccante £8
Affogato vanilla ice cream and chilled espresso £5
Ricotta cheesecake - with pears marinated in Marsala and vanilla £7

Please speak to a member of the team if you have any dietary allergies or intolerances

Contorni £5 each

Zucchine fritte

Rocket, tomato salad and ricotta salata

Mashed Roseval potato with new season olive oil

Italian spinach

All prices include VAT at the current prevailing rate
A discretionary 12.5% service charge will be added to the final bill.