



## **LUNCH SET MENU**

Monday to Saturday | 12:00 PM to 3:30 PM Up to four people

"I want to share our Tuscan traditions and way of life with the world"

Ferruccio Ferragamo

#### £28 for two courses, £34 with wine glass or soft beverage

£31 for three courses £37 with wine glass or soft beverage

## ANTIPASTI

starters

Tuscan Caesar salad (D)

Little gem, Tuscan black cabbage, pecorino cheese, Caesar dressing, grilled chicken

Zuppa del giorno

Ask your waiter for today's special

Carpaccio di manzo (D)

Thinly sliced beef carpaccio, rocket leaves, parmesan, olive oil

Carpaccio di salmone affumicato (D)

Smoked salmon carpaccio, marinated onions, crème fraîche, citrus dressing

## PRIMI E SECONDI PIATTI

main courses

#### Rigatoni alla Gricia (D)(G)(E)(P)

Rigatoni pasta, pecorino cheese, black pepper, and crispy pork guanciale

#### Penne con pomodorino fresco e basilico (G)

Penne pasta, fresh cherry tomato sauce, garlic, and fresh basil

#### Guancia di vitello al vino rosso (A)(V)

Slow-cooked veal cheek in a red wine sauce, served with mashed potatoes

#### Orata alla Mediterranea

Sea bream fillet, cherry tomato sauce, olives and capers

# **DOLCI** desserts

#### Tiramisù (D)(G)(E)

An Italian classic: layers of soft and fluffy finger biscuits are carefully dipped in Illy espresso coffee, decked with rich Mascarpone cheese, and topped with cocoa powder

#### Dessert del giorno

Ask your waiter for today's special

### Wine Suggestions

(125ml)

2022, Bianco "Lamelle", Il Borro, Toscana 2019, Borrigiano, Il Borro, Toscana

(A) Contains Alcohol - (D) Contains Dairy - (E) Contains Eggs - (G) Contains Gluten - (N) Contains nuts - (VG) Vegan - (V) Vegetarian. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to your bill.

