

£20

TWO COURSE LUNCH

INSALATA CAPRESE

bocconcino, marinated cherry tomatoes, basil pesto, croutons, balsamic reduction

GARLIC BREAD

flatbread, garlic & rosemary

GIULIO'S CAESAR

Caesar salad, smoked pancetta, Grana Padano, croutons, anchovies

ZUPPA TOSCANA

cannellini beans, cavolo nero, guanciale & roasted potatoes

TAGLIATELLE AI FUNGHI

Classic long ribbon pasta
porcini mushrooms, chives, dry ricotta

PAPPADELLE DELLA NONNA

Wide ribbon pasta
rich tomato sauce, beef meatballs

BUCATINI ALL'AMATRICIANA

Thick spaghetti pasta with a hollow centre
guanciale, San Marzano tomatoes, pecorino cheese

CACIO & PEPE

Ring-shaped pasta resembling slices of calamari
pecorino cheese, crushed black pepper

BOOK NOW

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area. We have applied a discretionary 12.5% service charge. 100% of all service goes to your staff. VAT is included at the standard rate.

JOIN US FOR A PASTA MASTERCLASS

Whether you're a passionate home cook or a complete beginner, this hands-on experience with **Head Chef Giulio Morroni** will guide you through the art of traditional Italian pasta-making, from kneading a perfect dough to shaping and cooking an authentic, finished dish.

£35 PER PERSON

BOOK TODAY

