

£20

TWO COURSE LUNCH

FOCACCIA vg

Flatbread, garlic & rosemary

GIULIO'S CAESAR

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

INSALATA CAPRESE v

Bocconcini, marinated cherry tomatoes, basil pesto, croutons & balsamic reduction

ZUPPA DI POMODORO v

Roasted San Marzano tomato soup, mascarpone, basil & garlic croutons

MEZZI PACCHERI PICCANTI

Spicy calamarata-style pasta
'nduja sausage & cherry tomatoes

RISOTTO AI FUNGHI v

Riso Gallo risotto
porcini ragù & ricotta

PAPPARDELLE ALL'AMATRICIANA

Wide ribbon pasta
guanciale, San Marzano tomato sauce & Pecorino Romano

GNOCCHI GORGONZOLA v

Potato gnocchi
Gorgonzola sauce, walnuts & basil

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 NOW

