

BOTTOMLESS BRUNCH

Every Saturday 12:00 - 3:30 pm £60 per person - 90 minutes table time

BOTTOMLESS DRINKS - 90 MINUTES

Each guest may choose one drink option at the beginning of their brunch from the following:

House White - Ribolla Gialla House Red - Merlot Friuli

Prosecco - DOC Extra Dry, Naonis

Cocktail - Aperol Spritz

Mocktail - Passionate Dream, Lychee Mocktail, or Pineapple Sunrise

That same drink will be refilled for the full 90 minutes. Please note: It is not possible to change drinks during the 90-minutes period.

SET MENU - 3 COURSES

Choose one starter, one main, and one dessert from the options below:

PRIMIi

Pasta Fritta (d) (g) (e)
Fried pasta, scamorza, garlic, parmigiano, spiced pomodoro

Arancini (d) (g) (e)

Risotto balls, porcini, black truffle, parmigiano

Assaggi di maiale (s) (so) (ss)

Crispy pork belly bites, sticky asian dressing, sesame seed

Insalata di Spinaci (v) (g)

Baby spinach, miso, yuzu, truffle oil, parmigiano, crispy leeks

SECONDI

Penne alla Vodka (d) (a)

Shallot, garlic, vodka, tomato, cream, parmigiano

Spigola (s) (gf)

Sea Bass, shiso sauce, fennel salad

Insalata Asiatica (s) (so) (ss)

Chicken, gem lettuce, asian dressing, sesame seed

Spaghetti Limone & Chilli

Spaghetti, Amalfi lemon, extra virgin olive oil, chilli

DOLCI

Tiramisù / Vegan triple chocolate Snickers / Gelati & Sorbetti

Bottomless drinks are available only with the set menu, and for 90 minutes from the time of seating.

(v) Vegetarian (vg) Vegan (gf) Gluten-free

Contains- Shellfish (sf) Soya (s) Nuts (n) Dairy (d) Sesame Seed (ss) Sesame Oil (so) Alcohol (a) Gluten (g) Egg (e)

Please inform your server of any any allergies or dietary requirements. Although the utmost care is taken to avoid cross contamination, all food is prepared in a kitchen where nuts & others allergens are present.