



## Sunday Lunch Menu

### TO START

Lasagna - Short rib lasagna with Parmigiano fondue and sautéed wild mushrooms 13.5

Burrata - Parma ham, marinated artichoke, sun-dried tomatoes, crispy bread 15.5

Flan - Courgette and goat cheese flan, spicy tomato sauce, black olive crumble 11

Salmone - Beetroot cured salmon, pickled fennel salad, orange citronette, dill 14

### MAIN COURSES

Agnello - Braised shoulder of lamb, creamy mash potatoes, honey glazed carrots, pak Choi 28

Branzino - Grilled fillet of wild seabass, sautéed spinach, crushed potatoes, lemon sauce, cauliflower purée 29.50

Vitello Saltimbocca - Pan fried veal escalope, Parma ham, butter & sage, mash, French beans wrapped in pancetta 27.5

Melanzane alla Parmigiana - Warm aubergine, tomato sauce, mozzarella cheese 17

### ROAST

All served with roasted potatoes, glazed carrots, French beans wrapped in pancetta, peas, celeriac purée

Roast chicken, Yorkshire pudding, chicken gravy 24

Roast beef, Yorkshire pudding, beef jus 28

### PASTA

La Bolognese - Chef's signature tagliatelle Bolognese with veal, sausage, beef ragù and Parmigiano fondue 19.5

Arrabbiata - Mezzi rigatoni pasta, spicy tomato sauce, creamy burrata, black olives crumble, basil 18

Ravioli - Spinach and ricotta ravioli, sautéed wild mushrooms, pecorino and black truffle 19

### DESSERT

"La Cantina" homemade tiramisu 9

Burnt Basque cheesecake, berries compote, white chocolate, orange segments 9

Panettone pain perdu, chocolate Chantilly, toasted hazelnuts 9

Ice Cream and Sorbet 9