

## Sunday Lunch menu £30

*Served family style*

### Antipasti

Capocollo, olive alla arancia  
Stracciatella & pickled mushroom  
Schiacciata con la cipolla

### Primi

Tagliatelle, sausage ragu  
Cirirole, cime di rape, ricotta salata

### Secondi

Braised lamb, lenticchie di Castelluccio,  
salsa verde

### Dolce

Torta pinolata

Sunday A la Carte

Aperitivo of the day: 'Jimbo' <i>Citron vodka, Cocchi Americano, apple juice, sweet &amp; sour,</i> Quince Riesling bitters.	10
Cichetti	
-	
Almond & olives	4.5
Mushroom arancini	4.5
Aubergine caponata	5.5
Salumi, carta di musica	12
Antipasti	
-	
Tardivo, apple & hazelnut salad	8.5
Mozzarella, pickled radicchio & golden raisins*	11
Smoked beef carpaccio, crispy Jerusalem artichoke	11
Fennel, bottarga, anchovy & pangrattato	12
<i>*£2 from this dish will go directly to Unicef's Syria relief fund as part of the #CookForSyria campaign</i>	
Primi	
-	
Tagliatelle, pumpkin, chestnut & stracciatella	9/16
Spaghezzini, vongole, chilli & garlic	10/17
Squid ink risotto, octopus & preserved lemon	11/18
Parpardelle bolognese	11.5/18.5
Secondi	
-	
Pork chop, polenta, Romanesco & salsa verde	18
Cod, lentil ragu & guanciaie	18.5
Sea bream, Autumn radishes, baby gem & samphire	20
Veal outlet to share ~ to share for two	58
Contorni	
-	
Courgette fritti ~ Green salad ~ Potato fritti ~ Cavolo nero	4.5
Dolce	
-	
Tonka bean panna cotta, red plum & honey	6
Raspberry sorbet, pistacchio	6.5
Homemade ice creams & sorbets - <i>Please ask for today's selection</i>	
Per scoop	2
Formaggi - <i>Please ask for today's selection</i>	
Served with London honey & raisin, cranberry & walnut bread)	
Per piece	7
Selection of three	12