WATERLOO 61 The Cut, London, SE1 8LL C. M. C.

£22.95

**MAYFAIR** 9 St. Christopher's Place, London, W1U 1NE

**DULWICH** 127 Lordship Lane, London, SE22 8HU



### Primi

COZZE MARINARA (GF) 500g Atlantic-caught mussels in pomodoro\*, garlic, chilli and white wine sauce

ARANCINE CARNE Beef and pea ragù filled crispy fried rice balls, sun-dried tomato and turmeric sauce

ARANCINE FUNGHI (V) Porcini mushroom and mozzarella filled crispy fried rice balls, sun-dried tomato and turmeric sauce

BRUSCHETTA PAESANA (VG) Toasted artisan bread, vine tomatoes and sundried tomatoes marinated in garlic, onion, and extra-virgin olive oil

INSALATA CARCIOFI (V) (GF) Artichoke, Parmesan and rocket salad with lemon vinaigrette



#### PIZZA VEGETARIANA (V) (VG\*)

Roasted red and yellow peppers, asparagus, sun-dried tomatoes, artichokes, caramelised onions, aubergine, olives, tomato, fior di latte mozzarella or vegan mozzarella

# Dolci

TORTINO CIOCCOLATO (GF) Warm chocolate brownie, warm chocolate sauce, hazelnut ice cream, nibbed almonds

> SORBETTO LIMONE (VG) (GF) Sicilian lemon sorbet

STRUDEL ALLE MELE (V) (VG\*) Warm apple, rum and sultana strudel with fior di latte ice cream or vegan whipped cream

## Secondi

#### POLLO PIZZAIOLA

Buffalo mozzarella topped pan-fried chicken breast in pomodoro\* and shallot sauce with patate rosmarino

### PESCE SPADA AL FORNO (GF)

Oven-baked swordfish steak in white wine, garlic, thyme, cherry tomato, green olive and oregano sauce, boiled crushed potatoes Pomodoro\* -- Neapolitan-style plum tomato, onion and extra-virgin olive oil sauce

- (V) Vegetarian dishes (VG) Vegan dishes (GF) Gluten-free
  - (GF\*) Gluten-free option available, please see dish description
    - (VG\*) Vegan option available, please see dish description

Please note that our kitchen handles nuts, wheat flour and other allergens. Please ask a member of staff for our allergens guide.

£22.95 per person. A 12.5% service charge will be added to your bill.