

# **BOGO** *Sundays*

**2 COURSES 23.00 / 3 COURSES 27.50**

## **ANTIPASTI** *"Appetisers"*

### **FOCACCIA AND OLIVES (VG)**

Homemade focaccia & mixed Cerignola olives served with extra virgin olive oil & balsamic

### **ARANCINI FUNGHI E ZAFFERANO (VG)**

Fried rice balls filled with wild mushrooms & saffron, vegan mozzarella & vegan saffron mayo

### **PROVOLA E SPECK (GF\*)**

Oven baked provola cheese wrapped in Speck (cured ham) served with rustic bread

### **CALAMARI FRITTI**

Lightly fried squid & shaved fried courgette served with black garlic mayo

## **SECONDI** *"Mains"*

### **CONTROFILETTO**

Roasted 28day dry aged sirloin served with duck fat roast potatoes, N'duja cauliflower cheese, green beans, Yorkshire pudding & gravy

### **PORCHETTA**

Roast & rolled pork belly stuffed with rosemary & thyme served with duck fat roast potatoes, N'duja cauliflower cheese, green beans, Yorkshire pudding & gravy

### **POLLO ARROSTO**

Roast spatchcock chicken served with duck fat roast potatoes, N'duja cauliflower cheese, green beans, Yorkshire pudding & gravy

### **ARROSTO VEGANO(V)**

Nut roast served with roast potatoes, cauliflower cheese, green beans, Yorkshire pudding & veggie gravy

## **DOLCI** *"Desserts"*

### **SALAME AL CIOCCOLATO**

Biscuit and milk chocolate salami

### **CHEESECAKE (VG)**

Vegan lotus cheesecake

### **GELATO**

Vanilla, chocolate, vegan salted caramel or pistachio

## **BAR SNACKS**

ALL 4.25

### **CERIGNOLA OLIVES**

ARACHIDI

TARALLI

PRETZELS

If you have a food allergy, please inform your server before placing your order. We will do our best to accommodate your needs, but we cannot guarantee a completely allergen-free environment.

**(N) CONTAINS NUTS (GF) GLUTEN FREE  
(GF\*) CAN BE MADE GLUTEN FREE (V) VEGETARIAN (VG) VEGAN (VG\*) CAN BE MADE VEGAN**