

LA

GRANDE

FESTA

JUNO

£60 PER
PERSON

4 Courses | Every Saturday | 12-5pm

APERITIVO

JUNO SPRITZ

Italicus Rosolio di Bergamotto, Lillet Rosé,
Prosecco Spumante

ANTIPASTI

GORDAL OLIVES **VE**

Served on ice with black olive tapenade
& Sardinian pane carasau

ROSEMARY FOCACCIA **VE**

Freshly baked house focaccia with rosemary,
sea salt & extra virgin olive oil PGI Sicily

STRACCIATELLA & CARAMELISED FIGS **V/GF 7**

Creamy stracciatella with caramelised figs,
prosciutto, roasted hazelnuts & aged balsamic

SAN DANIELE PROSCIUTTO **GF**

Thin slices of 14-month aged Martelli
San Daniele ham PDO

CARBONARA ARANCINI

Crispy risotto balls filled with carbonara sauce, fior di
latte & guanciale

CRUDO

TUNA & TOMATO CARPACCIO **GF**

Tuna and tomato carpaccio, pesto, stracciatella &
capers

PRIMI PIATTI & PIZZA

TOMATO & MOZZARELLA PACCHERI **V**

Paccheri pasta served in a tomato sauce, fresh
bocconcini mozzarella & basil

BEEF SHIN RAGÙ MAFALDINE

Ribbon pasta with tender, slow-braised beef shin ragù

THE GODDESS

San Marzano tomatoes, fior di latte mozzarella, grilled
artichoke, wild mushrooms & truffle, nduja & roasted
pepper, prosciutto & olives

DOLCI

TIRAMISÙ **V**

The unbeatable classic with a coffee & marsala syrup

HACKNEY GELATO & SORBETTO **VE***

Madagascan Vanilla / Amarena Cherry Cheesecake /
Pistachio / Chocolate / Strawberry / Alphonso Mango
Sorbetto / Sicilian Lemon Sorbetto

TO FINISH

COFFEE & LIMONCELLO

JUNO



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

12.5% discretionary service charge will be added to your bill

V = Vegetarian

V* = Vegetarian option available

VE = Vegan

VE* = Vegan option available

GF = Gluten Free

GF* = Gluten Free option available