



JUNO

£80 FESTIVE SET MENU

APERITIVO

JUNO SPRITZ

Italicus Rosolio di Bergamotto, Lillet Rosé,
Prosecco Spumante

ANTIPASTI

GORDAL OLIVES **VE**

Served on ice with black olive tapenade &
Sardinian pane carasatu

ROSEMARY FOCACCIA **VE**

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

PISTACHIO BURRATA **GF**

120g burratina with pistachio pesto

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, SECONDI & 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

35-DAY AGED RIB-EYE STEAK **GF**

300g grilled Rib-Eye steak, salsa verde

THE QUEEN PIZZA

San Marzano tomato sauce, mozzarella di
bufala, prosciutto crudo & rocket

DOLCI

TIRAMISÙ **V**

The unbeatable classic with a
coffee & marsala syrup

CHOCOLATE PANETTONE PUDDING **V**

Amarena Cherry Gelato

HACKNEY GELATO & SORBETTO **VE***

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

TO FINISH

COFFEE & LIMONCELLO

V = Vegetarian
V* = Vegetarian option available
VE = Vegan

VE* = Vegan option available
GF = Gluten Free
GF* = Gluten Free option available

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

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