



## MOTHER ' S DAY LUNCH MENU

Sunday 10<sup>th</sup> May 2026

### ANTIPASTO

**Burrata e Fragole** (V, GF) Burrata, strawberries, balsamic, basil, pistachio.

**Carpaccio di Manzo** (GF) Beef, Parmigiano Reggiano, lemon, truffle, capers, rocket.

**Gamberi al Limone** (GFO, DFO) Prawns, lemon butter, chilli, sourdough.

### PIATTO PRINCIPALE

**Ravioli di Ricotta e Limone** (VO) Brown butter, prosciutto, pecorino.

**San Pietro Mediterraneo** (GF, DFO) John Dory, tomatoes, olive, white wine sauce.

**Filetto al Barolo** (GF) Black Angus tenderloin, Barolo, truffle mash, heirloom carrots.

### DOLCE

**Torta al Cioccolato Fondente** (GF, NF)

Chocolate torte, hazelnut praline, vanilla mascarpone.

**Panna Cotta alla Rosa** (GF, NF)

Raspberry coulis, almond biscotti.

**Tiramisù Classico** (V, NF)

Tiramisù, espresso, Savoiardi and cocoa dust.

### SIDES

Insalata di pere, parmigiano e rucola. (V,GF)

Pear, arugula, walnuts, herbs, balsamic.

Truffle fries (V,GF)

(ve) vegan (v) vegetarian (gf) gluten free (df) dairy free Menus are subject to change without notice. All Visa, Mastercard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing.