

# LUNCH

## Small Plates

Arancini saffron, scamorza	8
Panelle chickpea fritters, mayo	7
Mozzarella di Bufala green tomato and pepper jam	10
Insalata Russa prosciutto ,Potatoes , Carrots, Green Apple insalata dell'orto	12 5
Roasted Potatoes Aioli , smoked Paprika	5
Marinated Peppers vinaigrette	5

## Large plates

Carbonara Local farm Eggs , Guanciale , Pecorino	14
Pici al Ragout di Cinghiale Boar ragout, Gochujang	13
Orecchiette alla Norma Fried Aubergine , Salted Ricotta	13
Pappardelle ragout Bianco breadcrumbs and spices	15
Fried chicken Sandwich kimchi coleslaw	16
Pane e Panelle	13
VL Burger 50/50 sausage & beef patty, Taleggio	17

## Share Plates

Tagliere del pastore Local cheeses and Salumi	25
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### Per i bambini:

Pollo Milanese/ Pasta Pomodoro/ Pasta Pesto	8
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Gelato Artigianale 2 scoops/ 5

\*Menu items may contain: nut, wheat, dairy, soya and shellfish products.  
Please advise with your server for more information.

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# Truffle Degustazione

## €140

### AntiPasto

Fried Local farm egg with shaved white Truffle

### Primo

House-Made Gnocchi with  
Hazelnut & Sage Brown Butter Shaved White Truffle

### Secondo

Confit Chicken  
Truffle and Mushroom Jus and Shaved White Truffle

### Dolce

Red Wine Poached Pear  
with Chocolate , Salsa of Verbena and Hazelnut