

PRIVATE ROOM MENU

£34 PER GUEST | ROOM HIRE £99 IF LESS THAN 15 GUESTS | MAX. SEATING 34

THE MENU
PRINTED FOR
YOUR GUESTS WILL
NOT DISPLAY ANY OF
THE ABOVE PRICING
INFORMATION

FIRST COURSE

ASPARAGI AL PARMIGIANO
GRILLED ASPARAGUS WITH SHAVED PARMESAN (V)

TONNO DEL CHIANTI, MOSTARDA DI CREMONA
PULLED PORK, OLIVE OIL, RED ONION, CHILLI,
ITALIAN FRUIT MUSTARD, ON CROSTINI

GNOCCHETTI AL GORGONZOLA
GNOCCHI WITH GORGONZOLA CHEESE (V)

BEL AIR SALAD (V)
LITTLE GEM, PARMESAN, WALNUTS, HOUSE VINAIGRETTE
(CONTAINS ANCHOVY)

MINISTRONE CON CAVOLI
MINISTRONE WITH BLACK CABBAGE (V)

CALAMARI FRITTI
FRIED CALAMARI WITH TOMATO & CHILI DIP

MAIN COURSE

PAPPARDELLE
PASTA WITH WILD BOAR & MUSHROOM RAGÚ

POLLO ASPARAGI
CHICKEN FILLET WITH ASPARAGUS AND MOZZARELLA, WITH MASH

GRILLED MINUTE STEAK (28 DAY-AGED IRISH ANGUS)
WITH FRIES & MIXED SALAD, MUSTARD DRESSING

CORNISH PLAICE FILLETS
WITH GREMOLATA DRESSING, FENNEL, ONION & ORANGE SALAD

LASAGNA
WILD MUSHROOM & VEGETABLE LASAGNA (V)

MERLUZZO CON LENTICCHIE
ROAST COD, GREMOLATA, LENTILS BRAISED IN MASALA & BAY

RISOTTO ASPARAGI
WHOLEGRAIN RISOTTO WITH ASPARAGUS AND PARMESAN (V)

DESSERTS

PANNACOTTA
CREAM SET CUSTARD CRUSHED AMARETTI

AFFOGATO AL CAFFÉ
HOME MADE VANILLA ICE CREAM WITH AN ESPRESSO SHOT

CAMPARI KUROSAWA
HOME MADE LEMON SORBET WITH A DASH OF CAMPARI

TIRAMISÚ
HOME MADE TIRAMISÚ

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