



## LUNCH

@PAZZOBYBIANCHIS

### SMALL PLATES – 3 FOR 16

- GORDAL OLIVES 4 v
- GRILLED FLATBREAD WITH GARLIC BUTTER v / ANCHOVY BUTTER 6/7
- SMASHED CUCUMBER, TROPEA, CALABRIAN CHILLI HONEY 6.5 v
- MUSHROOM FRITTI, MUSHROOM KETCHUP 7.5 v
- PROSCIUTTO, FIGS, PECORINO, BALSAMIC 8
- BROWN CRAB BUTTER, GREMOLATA, GRILLED SOURDOUGH 7
- MUSSELS, ANCHOVY, CIDER, ROSEMARY, CREAM 7
- FRIED PORK HASH, AUBERGINE, POMEGRANATE MOLASSES 8.5
- HERITAGE TOMATOES, CAPERS, MOSCATEL, ARBEQUINA OLIVE OIL 7 v

### PASTA + PAZZO

- SPAGHETTI, GARLIC, OLIVE OIL, CHILLI 8.5 v
- CHICKEN MILANESE, ROCKET + 10
- ORECCHIETTE, BROCCOLI, CHILLI, LEMON 12 v
- GRILLED COURGETTE, FETA, PUMPKIN SEEDS + 6 v
- SUN BLUSHED TOMATO, OREGANO RISOTTO 11 v
- BURRATA, ARTICHOKE CRISPS + 6 v
- FETTUCINE PUTTANESCA 14
- GRILLED SHELL ON PRAWNS, CAFÉ DE PARIS BUTTER + 10
- LINGUINE 'LOCO' CARBONARA 15
- PRESSED PORK BELLY, PANCETTA WRAPPED POACHED EGG + 9
- TRUFFLE RICOTTA MEZZALUNA, PORCINI, DATTERINI TOMATOES 16 v
- ROMAN ARTICHOKE, RICOTTA SALATA + 6

### PANNA COTTAS

- BAY, PINK PEPPERCORN, BALSAMIC STRAWBERRIES 7
- COFFEE, GRAPPA, CHOCOLATE 8

CHOCOLATE TRUFFLES - SALT CARAMEL 3.5 v

AFFOGATO 5 v +25ml AMARETTO 4

LEMON SORBET 2.5 v +25ml LIMONCELLO 4