



LUNCH & PRE THEATRE MENU

12:00-15:00 | 17.30-18.45

ANTIPASTI/STARTER

MOZZARELLA DI BUFALA, VERDURE ALLA GRIGLIA (V)
Buffalo mozzarella cheese, grilled vegetables

CAPONATA DI MELANZANE E CROSTINI DI FOCACCIA
Aubergine caponata and focaccia croutons

CARPACCIO DI PESCE SPADA AFFUMICATO, FINOCCHI, ARANCE, CETRIOLO E BOTTARGA
Carpaccio of smoked swordfish, salad of fennel, oranges, cucumber & tuna egg roe bottarga

FINOCCHIONA TOSCANA, FAGIOLINI, RUCOLA, POMODORI SECCHI E SCALOGNO ARROSTO
Tuscan Finocchiona, green beans, rocket, sundried tomato and roasted shallot

SECONDI/MAIN COURSES

TAGLIATELLE, RICOTTA SEIRASS ALLA CREMA DI TARTUFO NERO (V)
Tagliatelle with Seirass ricotta and black truffle creamy sauce

FILETTO DI NASELLO, GAZPACHO DI PEPERONI E CETRIOLO
Grilled fillet of hake, red pepper gazpacho and cucumber

PANCIA DI MAIALE, CREMA DI SEDANO RAPA ALL'OLIO, FUNGHI DI STAGIONE,
SCALOGNO E SALSA VERDE
Pork belly, olive oil celeriac cream, seasonal mushrooms, roasted shallot and salsa verde

POLLETTO ALLA DIAVOLA, SPINACI
"Diavola" Poussin, spinach

DOLCI/DESSERTS

FROM A' LA CARTE MENU'

TWO COURSES £17.50 | THREE COURSES £21.00

V.A.T. is included. A discretionary service charge of 12.5 % will be added to your bill.
Please note that we cannot guarantee that any of our foods are free from nut trace elements.

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