

# GIANNINO

Milano 1899

LONDON

## Starters

Veal Tonnato “Giannino Style”

*Tuna sauce, capers, veal jus*

Baby Octopus “Luciana”

*Slow-cooked, datterini tomatoes, Taggiasca olives*

Seasonal Salad

*Light Italian vegetables, extra virgin olive oil*

## Main Courses

Spaghetti al Pomodoro

*Classic tomato sauce*

Rigatoni al Ragù

*Slow-cooked meat ragù*

Mezze Maniche alla Carbonara

*Creamy egg, pecorino, guancia*

Grilled Beef Fillet (5 pound supp)

*Served with seasonal grilled vegetables*

Fish of the Day Fillet (5 pound supp)

*Served with seasonal vegetables and lemon potato espuma*

## Dessert

Dessert of the day

**2 courses £25**

**3 courses £30**