

LAVESPA

RESTAURANT BAR

Simple. Honest. Italian.

CENA / DINNER Sample only, menus change weekly.

PRIMI/ STARTERS

‘Salumi Board’ selection of cured meats, pate, pickled vegetables for two	21
Grilled calamari, ragu of white bean, pancetta, tomato, radicchio, chilli	19
Zuppa, soup of the day	12

PASTA, GNOCCHI, RISSOTTO

Hand rolled potato gnocchi, meat rack, parmesan	18 / 26
Risotto of ham hock, pea, parmesan, mint	18 / 26
Braised rabbit, rag pasta, hazelnuts, raisins, radicchio	18 / 26
Fregola, prawns, zucchini, saffron	18 / 26

SECONDI/MAINS

“Bistecca alla fiorentina” One kilo dry aged T-bone served with rosemary potatoes, Tuscan white beans, rocket, lemon for two people	76
Market fish ‘always changing’ whole fish	MP
Double roasted pork belly, warm salad of farro grain, currants, green apple	32
Slow cooked lamb shoulder wrapped in prosciutto, soft polenta, root vegetables	32

CONTORNI/ SIDES

Roasted rosemary potatoes	7
Tuscan white beans, tomato, sage, garlic, e.v.o.o	7
Rocket, parmesan, fennel, lemon oil	7