



Christmas Menu

3 courses for £35 (preorder only)

Starters

La Zuppa (v)

Truffled parsnip soup with toasted hazelnuts.

Cocktail di Gamberoni

King prawns with a lime pesto aioli, chopped pistachios & chilli oil drizzle

Burrata Calabrese

Whole burrata cheese on a bed of spicy Calabrian N'duja sausage, served with warm garlic bread sticks

Ravioli al Brassato

Braised beef ravioli in a red wine, mushroom & rosemary demi-glace

Main Courses

Tacchino Saltimboca

Pan fried turkey breast medallions, wrapped in prosciutto crudo & sage, and finished in a white wine & butter sauce. Served with new potatoes.

Costina di Manzo 'Bourguignon'

Beef short rib slow cooked in red wine, garnished with roast shallot, mushrooms & carrots, and served on mashed potatoes.

Merluzzo in Umido

Cod fillet poached in a white wine & Napoli sauce with garlic, black olives & capers. Served with new potatoes.

Gnocchi alla Sorrentina (v)

Homemade potato dumplings in a rich tomato sauce, baked in the oven with fresh mozzarella and parmesan cheese. Served with a rocket & red onion salad.

Desserts

Tiramisu

Budino di Panettone

Gelato

Cantucci e Vin Santo

