

CHRISTMAS 2021 SET MENU

£ 37

FOCACCIA SALSICCIA E ROSMARINO

Pizza dough with mozzarella, italian sausages and rosemary

TRANCIO DI BACCALA' GF DF N

Cod steak with pistachios crust and julienne of vegetables

INVOLITNO DI MELANZANE GF V

Aubergine's roll with smoked scamorza cheese and cherry tomatoes

BRESAOLA RICOTTA & TARTUFO GF

Sliced bresaola cured meat served with ricotta cheese and truffle

FAVE CICORIE E GAMBERI GF DF

Broad bean puree and chicory with grilled Argentinian prawns

CALAMARATA AL RAGU DI AGNELLO DF

Fresh pasta with slow cooked lamb ragu and saffron

RAVIOLO VIOLETTA N

Purple ravioli served with prawns, pistachios and cherry tomatoes

LASAGNA VEGETARIANA V

Lasagna with basil pesto, bechamel sauce and vegetables

GUANCIA DI MANZO AL PRIMITIVO GF

Beef cheek braised in a Primitivo red wine served with polenta

BRANZINO ALLA MEDITERRANEA GF DF

Seabass fillet with julienne of vegetables, taggiasche olives, cherry tomatoes and white wine

TIRAMISU N

Mascarpone cheese, biscuits, coffee and liquor

SEMIFREDDO ALLA NOCCIOLA E CIOCCOLATO N

Hazelnut and chocolate semifreddo

BABA' AL RHUM

Traditional Italian sponge poached in Rhum with mascarpone cream and candied oranges

CROSTATA AI FIORI DI SAMBUCO E LAMPONI V

Multicereal elderflower and raspberries tart

TORTA CAPRESE GF DF N

Almond and chocolate cake served with mix berries coulis

SBRICOLONA ALLE MELE

Apple crumble pie with vanilla ice-cream

AFFOGATO AL CAFFE GF

Vanilla ice cream, espresso coffee

V – Vegetarian VG – Vegan GF - Gluten Free D – Dairy free N - Contains Nuts
If you have any allergies or intolerances, please speak to a member of staff