

Christmas MENU

£30 for 2 courses | £35 for 3 courses

Welcome Treat

GLASS OF PROSECCO & SICILIAN CUZZOLE
Fried dough balls

Starters

ARANCINI

One mozzarella & saffron stuffed rice ball & one meat ragu stuffed rice ball

PORCHETTA TONNATO

Cold cut of roasted pork belly with rocket, datterini tomatoes with a tuna mayonnaise & caper dressing

SALMONE CARPACCIO

Hashed smoked salmon with prawns, rocket & cocktail sauce

ZUPPA DI ZUCCA

Roast Pumpkin & coriander soup (V)

SFOGLIA

Puff pastry case filled with wild mushrooms & cream, with rocket garnish (V)

Maining

NOËL NOËL PIZZA

Tomato, mozzarella, bresaola, burrata & rocket

RUSTICHELLE SALSICCIA È FUNGHI

Small twisted pasta with Sicilian pork & fennel sausage with mushroom, saffron & cream

CRESPELLE CON FUNGHI DI BOSCO

Pancakes with wild mushroom & cream ragu (V)

PORCHETTA ARROSTO

Slices of hot roasted pork belly, with roast apple & roast potatoes

SALTIMBOCCA DI POLLO ALLA ROMANA

Rolled breast of chicken, wrapped in Parma ham & stuffed with Taleggio cheese & fresh sage served with wild mushroom ragu

BRANZINO AL CARTOCCIO

Sea bass fillet with fresh orange, datterini tomatoes, courgettes, capers, dry white wine & fresh herbs, oven baked in cartouche, served with baked baby potatoes & seasonal vegetables

Desserts

PANETTONE AL FORNO

Bread & butter pudding "Italian Style" served hot with mascarpone

TIRAMISÙ

Classic Italian dessert, homemade with espresso coffee and limoncello

SFINCE SICILIANE

Sicilian "street food" doughnuts with chocolate sauce dip

Buon Natale

TEA, COFFEE OR LIMONCELLO

Allergens: do let us know if you have any allergies, we have a hard copy of allergens for our dishes which is available on request. All prices are inclusive of VAT. There is a 12.5% discretionary service charge added to your bill which is shared amongst the staff who served and prepared your food.