



# Christmas

## menu

3 COURSE MENU - £45.00 PER PERSON

### Starters

#### MINISTRONE DI VERDURE VG

A hearty Italian vegetable soup made with seasonal vegetables, cannellini beans, potato, courgette, carrots, celery, onion, tomato, garlic, herbs, and pasta, simmered in a rich vegetable broth

#### INSALATA DI POLPO GF

Tender octopus tentacle served with baby potatoes, sweet paprika, fresh parsley, and a drizzle of extra virgin olive oil

#### BURRATA ESTIVA GF VE

Fresh burrata served on a bed of yellow and red cherry tomatoes, drizzled with homemade basil oil, and topped with truffle

#### CARPACCIO DI MANZO GF

Delicate slices of topside beef drizzled with truffle oil and topped with peppery rocket

### Mains

#### BRANZINO AL CARTOCCIO GF

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

#### STINCO DI AGNELLO

Slow-braised lamb shank served with minted mashed potatoes, topped with rich homemade gravy

#### MELANZANE PARMIGIANA VE

Baked aubergine, tomato, fior di latte mozzarella and parmesan

#### LOBSTER LINGUINE

Tender lobster tossed in linguine with garlic, chili, white wine, cherry tomatoes, and a rich bisque sauce

### Desserts

#### PANETTONE AL FORNO VE

Bread & butter pudding "Italian Style"

#### TIRAMISÚ DELLA CASA VE

Classic homemade Italian dessert that combines espresso coffee and sweet amaretto

#### BUDINO AL CIOCCOLATO VG

Warm chocolate sponge, served with a rich and velvety chocolate sauce

VG VEGAN VE VEGETARIAN GF GLUTEN FREE

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 an optional 12.5% discretionary service charge added to your bill which is shared amongst the staff who served and prepared your food.