



SICILY

Christmas Menu

3 COURSE MENU - £45.00 PER PERSON

STARTERS

MINISTRONE DI VERDURE

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. *Vegetarian*

INSALATA DI POLPO

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

BURRATA ESTIVA

Fresh burrata served on a bed of yellow and red cherry tomatoes, drizzled with homemade basil oil, and topped with truffle. *Vegetarian / Gluten Free*

CARPACCIO DI MANZO

Delicate slices of topside beef drizzled with truffle oil and topped with peppery rocket. *Gluten Free*

MAINS

BRANZINO AL CARTOCCIO

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. *Gluten Free*

STINCO DI AGNELLO

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

MELANZANE PARMIGIANA

Baked aubergine, tomato, fior di latte mozzarella and parmesan. *Vegetarian*

LOBSTER LINGUINE

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

DESSERTS

PANETTONE AL FORNO

Bread & butter pudding "Italian Style". *Vegetarian*

TIRAMISÚ DELLA CASA

Classic homemade Italian dessert that combines espresso coffee and sweet amaretto. *Vegetarian*

BUDINO AL CIOCCOLATO

Warm chocolate sponge, served with a rich and velvety chocolate sauce. *Vegan*

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.

