



SICILY

Christmas Menu

3 COURSE MENU – £45.00 PER PERSON

£75.00 Per person including a welcome drink
on Christmas day & New Year's Eve

STARTERS

MINISTRONE DI VERDURE

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

INSALATA DI POLPO

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

BURRATA TARTUFATA

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

CARPACCIO DI MANZO

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

MAINS

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. *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 & parmesan. *Vegetarian*

LOBSTER LINGUINE

Tender lobster tossed in linguine with garlic, chili, white wine, cherry tomatoes, & 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 & sweet amaretto. *Vegetarian*

BUDINO AL CIOCCOLATO

Warm chocolate sponge, served with a rich & 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.

