

FESTIVE MENU

£60 per person

A glass of Franciacorta on arrival

SHARING

**Italian artisan cured meats,
salame & cheeses**

*Grilled artichokes, Cerignola olives,
sun-dried tomatoes, served with freshly
baked Italian breads, basil pesto dip*

ANTIPASTI

Chicken liver pâté

Mustard fruits, sage, toasted ciabatta

Prawn & avocado

Gem lettuce, Marie Rose sauce

Truffle arancine

Crispy rice croquettes with truffle (V)

DALLA TERRA

Slow cooked beef

Red wine, potato puree, chives

Loch Duart salmon

Creamy vermouth sauce

Spinach & ricotta ravioli

Sage butter, pine nuts (V)

DOLCI

**Chocolate & hazelnut cheesecake
with Ferrero Rocher**

Sour cherry compote (V)

Baileys panna cotta

Espresso, caramel & amaretti biscotti

Bomboloni

*Italian doughnuts with a raspberry
& white chocolate sauce* (V)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & calorific information is available on request. A discretionary service charge will be added to your bill.