CHRISTMAS FAYRE

MENU

AVAILABLE LUNCH & DINNER £49.50

STARTERS

ARANCINE AL RAGU

Crispy fried risotto balls filled with a slow cooked beef ragu, mozzarella & basil, served with a roast red pepper & tomato sauce

PATE TOSCANO

Chicken liver pate served with Italian mustard fruits, crispy sage & toasted home baked ciabatta

BURRATA

Burrata di Puglia with an indulgent creamy heart, salsa rosso piccante & toasted Sardinian flatbread 👽

BRUSCHETTA CON GAMBERONI

Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

MINESTRONE

Classic Italian vegetable soup, grilled home baked focaccia 🕫

CALAMARI FRITTI

Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

MAINS

Served with a selection of seasonal vegetables & roast rosemary potatoes for the table to share 🔻

TACCHINO SALTIMBOCCA

Roast turkey escalope wrapped in Parma ham with sage & Marsala creamy sauce

BRANZINO

Pan fried whole boneless sea bass with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil

TROFIE AL SALMONE AFFUMICATO

Thin twisted pasta from Liguria with smoked salmon, asparagus, lemon & a creamy mascarpone sauce

RISOTTO AL FUNGHI

Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil 💟

SCALLOPPINE DI POLLO

Pan fried chicken escalopes with garlic green beans, lemon & caper butter sauce

LOMBATA DI MANZO

Char grilled sirloin steak (225g) & fries with a brandy & green peppercorn sauce (£3 supplement)

BISTECCA DI FILETTO

Char grilled fillet steak (225g) & fries with a brandy & green peppercorn sauce (£7 supplement)

RAVIOLI DI ZUCCA E RICOTTA

Roasted delica pumpkin & ricotta ravioli, crispy sage leaves, toasted hazelnuts, pecorino & black pepper 📎

DESSERTS

TIRAMISÚ

The ultimate Italian dessert 🔍

PANNA COTTA

Italian cream with Baileys liqueur, espresso caramel & crushed amaretti biscuit

CHEESECAKE AL CIOCCOLATO

Chocolate & hazelnut cheesecake with Ferrero Rocher & sour cherry compote (v)

GELATO

A selection of gelato & sorbet served with pistachio & hazelnut biscotti 🔍

VEGAN DISHES AVAILABLE ON REQUEST