

# Festive Menu

£45 Per Person

AVAILABLE ALL DAY

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## Primi

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### PATÉ DI FEGATO DI POLLO

Chicken liver pâté, mustard fruits, sage & toasted ciabatta

### ARANCINE AL TALEGGIO

Crispy taleggio cheese risotto balls, cranberry & orange sauce

### MINISTRONE

Classic Italian vegetable soup (VE)

### CALAMARI FRITTI

Fried squid, courgette, red pepper, garlic mayonnaise & lemon

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## Secondi

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*All our main courses are served with honey roast vegetables, garlic, sage & rosemary roast new potatoes to share (V)*

### SCALOPPINA DI TACCHINO

Turkey escalope, creamy wild mushroom sauce, thyme & garlic

### RISOTTO AI FUNGHI

Porcini mushrooms, white wine, garlic & thyme (V)

### SIRLOIN STEAK (225g)

Peppercorn sauce  
£1.95 Supplement

### ANATRA

Crispy duck, green beans, cherry & red wine sauce

### MELANZANE ALLA PARMIGIANA

Baked layers of aubergine with smoked provola cheese, pecorino cheese, San Marzano tomato & basil pesto (V)

### SALMONE

Salmon fillet, spinach & creamy vermouth sauce

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## Dolci

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### TORTINO AL CIOCCOLATO

Warm chocolate fondant, chocolate sauce & vanilla ice cream (V)

### TIRAMISÚ

The ultimate Italian dessert

### PANNA COTTA

Baileys panna cotta, espresso caramel & amaretti biscuit

### CROSTATA DI MELE E MORE

Warm apple & blackberry crostata, vanilla ice cream (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. Menus & prices are subject to change. An optional service charge will be added to your bill.