

# Festive Menu

£58 Per Person

AVAILABLE ALL DAY

FRESHLY BAKED ITALIAN BREADS SERVED  
WITH CREAMY PESTO DIP TO SHARE (V)

## Primi

### PATÉ DI FEGATO DI POLLO

Chicken liver pâté, mustard fruits, sage & toasted ciabatta

### ARANCINE AL TALEGGIO

Crispy taleggio cheese risotto balls, cranberry & orange sauce

### BRUSCHETTA CON GAMBERONI

King prawns, chilli mayonnaise & toasted ciabatta

### CARPACCIO DI MANZO

Thinly sliced beef fillet with Venetian dressing

## Secondi

*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

### SIRLOIN STEAK (225g)

Peppercorn sauce

### FILLET STEAK (225g)

Peppercorn sauce

£6.95 Supplement

### BRANZINO

Sea bass fillets, Italian salsa & lemon

### ANATRA

Crispy duck, green beans, cherry & red wine sauce

### RAVIOLI RICOTTA E SPINACI

Spinach & ricotta ravioli, sage butter & toasted pine nuts (V)

## Dolci

### CHEESECAKE AL CIOCCOLATO E NOCCIOLA

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

### CROSTATA DI MELE E MORE

Warm apple & blackberry crostata, vanilla ice cream (V)

### PANNA COTTA

Baileys panna cotta, espresso caramel & amaretti biscuit

### FORMAGGI

Italian artisan cheese selection

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.