

Festive Menu

£65 Per Person

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

Primi

BURRATA

Burrata di Puglia with an indulgent creamy heart, salsa rossa piccante & pane carasau (V)

PARMA HAM

Aged 24 months, creamy ricotta, wild flower honey & pistachio

ARANCINE AL RAGÙ

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

COCKTAIL DI GAMBERETTI

Wild north Atlantic prawns with avocado, gem lettuce, Marie Rose sauce & crisp Sardinian flatbread

CARPACCIO DI MANZO

Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket

BRUSCHETTA AL POMODORO

Heritage tomato & basil on toasted ciabatta (VE)

Secondi

All our main courses are served with roast potatoes & seasonal vegetables to share (V)

SCALOPPINA DI TACCHINO

Turkey escalope, crispy Parma ham, sage, Marsala wine & lemon

ANATRA

Crispy slow cooked duck, spinach, Grand Marnier & orange sauce

RAVIOLI DI ZUCCA E RICOTTA

Roasted muscat pumpkin & ricotta ravioli, fried sage leaves, crushed hazelnuts, pecorino romano & black pepper (V)

CAVATELLI ALLA NORMA

Slow cooked aubergine, vegetarian spicy 'nduja, San Marzano tomatoes & fresh basil, finished with goat's cheese (V)

(VE) Option available upon request

SIRLOIN STEAK (225g)

Peppercorn sauce & fries

FILLET STEAK (225g)

Peppercorn sauce & fries

SALMONE

Loch Duart salmon fillet with garlic spinach & Martini Bianco creamy butter sauce

Dolci

PANNA COTTA

Baileys panna cotta, espresso caramel & amaretti biscuit

CHEESECAKE AL CIOCCOLATO E NOCCIOLA

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

GELATO

Pistachio, chocolate, strawberry, vanilla, honeycomb, panna, blood orange sorbet (V)

(VE) Option available upon request

TAGLIERE DI 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.



GINO D'ACAMPO