

# Festive A La Carte

## MENU

### Starters

#### ARANCINE AL RAGU £14.50

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

#### PATE TOSCANO £13.50

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

#### BURRATA £16.50

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

#### BRUSCHETTA CON GAMBERONI £17

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

#### MINISTRONE £11

Classic Italian vegetable soup, grilled home baked focaccia (VE)

#### CALAMARI FRITTI £17.50

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

### Mains

#### TACCHINO SALTIMBOCCA £25.95

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

#### BRANZINO £35

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

#### TROFIE AL SALMONE AFFUMICATO £24

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

#### RISOTTO AI FUNGHI £22

Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil (V)

#### SCALLOPPINE DI POLLO £26

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

#### LOMBATA DI MANZO £37.95

Chargrilled sirloin steak (225g) & fries with a brandy & green peppercorn sauce

#### BISTECCA DI FILETTO £47.95

Chargrilled fillet steak (225g) & fries with a brandy & green peppercorn sauce

#### RAVIOLI DI ZUCCA E RICOTTA £22

Roasted delicata pumpkin & ricotta ravioli, crispy sage leaves, toasted hazelnuts, pecorino & black pepper (V)

- Side orders available at an additional cost -

### Desserts

#### TIRAMISÚ £11

The ultimate Italian dessert (V)

#### PANNA COTTA £11

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

#### CHEESECAKE AL CIOCCOLATO £11

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

#### GELATO £9.50

A selection of gelato & sorbet served with pistachio & hazelnut biscotti (V)

### VEGAN DISHES AVAILABLE ON REQUEST

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.

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### Sides

#### BROCCOLETTI £6.95

Sautéed tenderstem broccoli with fresh red chilli & garlic butter (V)

#### SPINACI £6.95

Spinach with garlic & extra virgin olive oil (VE)

#### CAESAR £6.95

Baby gem lettuce, ciabatta croutons, pecorino & classic Caesar dressing

#### VERDURE MISTE £6.95

Sautéed sugar snap peas, tenderstem broccoli & fine beans with butter & fresh basil (V)

#### INSALATA DI RUCOLA £6.95

Rocket & pecorino salad with extra virgin olive oil (V)

#### VERDURE ARROSTO £6.95

Roast seasonal vegetables with rosemary (V)

#### PATATE AL FORNO £6.95

Roasted rosemary, garlic & olive oil potatoes (VE)

#### PATATINE FRITTE CON TARTUFO £8.95

Potato fries with truffle pecorino (V)

#### PATATINE FRITTE £6.95

Potato fries (V)

#### INSALATA DELLA CASA £6.95

Mixed salad leaves with cucumber & baby plum tomatoes (VE)

### Sauces

GREEN PEPPERCORN

CREAMY MUSHROOM

RED WINE

SALSA VERDE

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