

Festive Menu

£59 Per Person

AVAILABLE ALL DAY

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

MINISTRONE

Classic Italian vegetable soup (VE)

CALAMARI FRITTI

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

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

RISOTTO AI FUNGHI

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

SIRLOIN STEAK (225g)

Peppercorn sauce
£4.95 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

Dolci

TIRAMISÚ

The ultimate Italian dessert

CHEESECAKE AL CIOCCOLATO E NOCCIOLA

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

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.

Ldn AW23