

# Christmas Menu

2 Courses £28.95 | 3 Courses £35.95

## ANTIPASTI

### Zuppa Sedano rapa e funghi (GF\*,V)

Celeriac and porcini mushroom soup drizzled with truffle oil and homemade croutons.

### Portobello Ripieno (GF, V, VG)

Portobello mushroom stuffed with caponata vegetables baked in oven with vegan cheese and finished with a drizzled of basil pesto.

### Cacciucco. (DF\*, GF\*)

Homemade fish stew with seabass, prawns and black olives, chilli, garlic in rich tomato sauce served with ciabatta bread.

### Peperone Ripieno (GF)

Half pepper stuffed with turkey mincemeat, peas baked in the oven with taleggio cheese and finished with chickpeas puree.

### Panzerotti (DF\*)

Homemade dough filled with ham, mushrooms and mozzarella cheese, deep-fried and served with spicy tomato dip.

## SECONDI

### Arrosto di Tachino (GF\*, DF)

Traditional roasted turkey stuffed with chestnuts served with own sauce, pigs in blankets, roast potatoes, multicolour vegetables and cranberry sauce.

### Porchetta (GF\*, DF)

Roasted pork belly filled with fennel seeds served with own sauce, pigs in blankets, roast potatoes, multicolour vegetables and cranberry sauce.

### Calamarata di Mare (GF\*, DF\*)

Calamarata pasta with crayfish, mussels, green olives, finished with prosecco, chilli and butter sauce.

### Risotto con Castagne (DF\*, GF)

Aged Arborio rice freshly cooked with chestnuts, mushrooms and finished with brandy and parmesan.

### Pesce Spada (GF,DF\*)

Grilled sword fish served with cauliflower puree, pan fried julienne vegetables finished with salsa verde.

## DOLCI

### Torta di banana al caramello

Homemade banana cake with base of Italian abbraccio biscuits, dark chocolate and filled with whipped cream and dark sugar caramel.

### Torta di arrancia

Homemade orange cake with raisins served with honeycomb ice cream and drizzle of chocolate sauce.

### Tiramisu

Traditional Italian tiramisu, with creamy mascarpone, egg yolk on the Savoiardi biscuits soaked in espresso and Tia maria liquor.

### Pera in camcia rosa

Whole pear cooked in sweet marsala wine and cinnamon sticks served with orange sorbet.

#### Selection of ice-cream (3 scoops)

Vanilla  
Chocolate  
Strawberry  
Honeycombe  
Coconut

#### Sorbets

Lemon  
Mango  
Blackcurrant  
Orange

#### ALLERGIES AND INTOLERANCES!

PLEASE ALWAYS SPEAK TO A MEMBER OF STAFF ABOUT THE INGREDIENTS IN OUR DISHES BEFORE PLACING YOUR ORDER

V DENOTES VEGETERIAN DISHES, GF GLUTTEN FREE, GF\* GLUTTEN FREE AVAILABLE ON REQUEST, DF DAIRY FREE, DF\* DAIRY FREE AVAILABLE ON REQUEST

VG DENOTES FOR VEGAN, VG\* DENOTES FOR VEGAN AVAILABLE