

FESTIVE LUNCH

3 COURSES 37.50

❖ STARTERS ❖

CALAMARI FRITTI

Courgette, red pepper & garlic mayonnaise

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano
& fresh basil served on toasted ciabatta

FRITTATINA CACIO E PEPE

Deep fried Neapolitan mac & cheese, smoked
provola, Pecorino Romano, black pepper

PASTA E FAGIOLI (V)

Neapolitan pasta & bean soup, matured Italian cheese,
chilli & fried crostini

BRUSCHETTA CON 'NDUJA

Buffalo mozzarella, spicy Calabrian pork spread, baby plum
tomatoes & rocket, served on toasted ciabatta

❖ MAINS ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash
& wild mushroom sauce

BISTECCA DI MANZO

225G sirloin steak, roast tomato
& mushrooms, peppercorn sauce

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans,
chilli, endive & semi-dried tomatoes

CANDELE ALLA GENOVESE

Short pasta tubes, Neapolitan beef & onion ragu,
Pecorino Romano, flat leaf parsley

RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling,
tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables for
the table. *To share* (VG)

❖ DESSERTS ❖

PANNA COTTA AL LIMONE

Amalfi lemon cream, berry compote & amaretti biscuit

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone
& cocoa powder

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry,
candied hazelnut

GELATI (V)

Selection of award-winning ice cream & sorbet,
hazelnut biscotti. *Vegan flavours available.*

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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.

(V) Vegetarian (VG) Vegan

Allergens &
Calories
Scan this code



AW23

FESTIVE DINNER

3 COURSES 48.00

❖ STARTERS ❖

BRUSCHETTA GAMBERONI

Pan-fried king prawns, chilli mayonnaise
served on toasted ciabatta

BURRATA PUGLIESE

DOP burrata, curly endive, sun-dried tomatoes
& anchovy

ARANCINI TARTUFO

Crispy fried truffle risotto, smoked provola
& truffle cheese sauce

RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling,
tomato cream sauce, fresh basil

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano
& fresh basil served on toasted ciabatta

❖ MAINS ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash
& wild mushroom sauce

BISTECCA DI MANZO

225G sirloin steak, roast tomato
& mushrooms, peppercorn sauce

FILETTO DI MANZO

225G, fillet steak, roast tomato & mushrooms,
peppercorn sauce (£6.00 supplement)

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans,
chilli, endive & semi-dried tomatoes

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu,
tomato & flat leaf parsley

Roast potatoes & seasonal vegetables for
the table. *To share* (VG)

❖ DESSERTS ❖

PANNA COTTA AL LIMONE

Amalfi lemon cream, berry compote
& amaretti biscuit

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding,
poached apricots, vanilla custard

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce
& vanilla ice cream

GELATI (V)

Selection of award-winning ice cream & sorbet,
hazelnut biscotti. *Vegan flavours available.*

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FESTIVE VEGETARIAN & VEGAN

3 COURSES 34.00

❖ STARTERS ❖

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano
& fresh basil served on toasted ciabatta

PASTA E FAGIOLI (V)

Neapolitan pasta & bean soup, matured Italian cheese,
chilli & fried crostini

POLPETTINE DI MELANZANE (V)

Crispy aubergine & smoked provola fritters,
San Marzano tomato sauce, fresh basil

❖ MAINS ❖

INSALATE DI TRICOLORE (V)

Buffalo mozzarella, heritage mixed
variety tomatoes, avocado & fresh basil

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu,
tomato & flat leaf parsley

RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling,
tomato cream sauce, fresh basil

PIZZA ORTOLANA (VG)

White base, basil soy cream, vine
ripened tomatoes, spicy ve-duja, vegan
mozzarella-style cheese & fresh basil

Roast potatoes & seasonal vegetables for
the table. *To share* (VG)

❖ DESSERTS ❖

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry,
candied hazelnut

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding,
poached apricots, vanilla custard

GELATI (V)

Selection of award-winning ice cream & sorbet,
hazelnut biscotti. *Vegan flavours available.*

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FESTIVE CIOCCHETTI

30.50 PER PERSON

A SHARING FEAST, PERFECT FOR A DRINKS
RECEPTION OR A CASUAL CHRISTMAS GET-TOGETHER

❖ ANTIPASTI ❖

TAGLIERE MISTO

Italian artisan cured meats, salami & cheeses

ARANCINI

Sicilian crispy risotto balls

Carbonara - mozzarella & pork cheek guanciale

Truffle - mozzarella & truffle mayonnaise (V)

GRISSINI WITH PARMA HAM

Rustic cheesy breadsticks, DOP Prosciutto di
Parma & basil pesto

❖ PINZA ❖

MARGHERITA (V)

San Marzano tomato, mozzarella & fresh basil

DIAVOLA

Spicy salami, 'nduja, burrata cream, mozzarella,
chilli & flat leaf parsley

CAPRICCIOSA

Chestnut mushrooms, roast ham, mozzarella &
crispy olives

ORTOLANA (VG)

White base, tomatoes, spicy ve-duja, vegan,
mozzarella-style cheese, basil

❖ CIOCCHETTI ❖

SEAFOOD SKEWERS

Line caught swordfish & king prawns

TAGLIATA DI MANZO

Angus & Hereford sirloin steak, rocket, Parmesan

POLPETTE DI MELANZANE (V)

Aubergine & mozzarella fritters

❖ DESSERT ❖

BOMBOLONI (V)

Mini Italian doughnuts

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DRINKS PACKAGE

❖ SPARKLING WINE ❖

3 x Prosecco Caneva Extra Dry 95.00

3 x Prosecco Rosé Caneva Extra Dry 100.00

3 x Champagne Castelnau Réserve Brut 165.00

❖ WINE ❖

3 wines from each package, select any combination

PACKAGE ONE 75.00

White: Grillo Serenata

Red: Nero d'Avola Serenata

Rosé: Morador Rosado

PACKAGE TWO 95.00

White: Sauvignon Tordelcolle

Red: Montepulciano d'Abruzzo Degá

Rosé: Pinot Grigio Blush Punti Neri

PACKAGE THREE 130.00

White: Gavi Di Gavi DOCG La Soraia

Red: Valpolicella Classico Superiore Ripasso

Rosé: Château D'esclans, Whispering Angel

❖ BEER ❖

12 x Peroni Nastro Azzurro 330ml 65.00

12 x Birra Menabrea 330ml 70.00

❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 150.00

**1 x Malfy Limone, Hendrick's, Roku, Jack Daniel's,
Courvoisier VS, Amaretto, Bacardi Carta Blanca 135.00**

*Select two mixers from our soft drink range
(Red Bull - 18 supplement)*

**1 x Cazcabel coffee liqueur, Jägermeister,
El Jimador Tequila 110.00**

Designed to be drank neat