FESTIVE LUNCH

3 COURSES 39.95

* ANTIPASTI *

FRITTATINA CACIO E PEPE ①

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

BARBABIETOLA DORATA VIG

Golden beetroot, honey mustard dressing, ricotta, thyme & roasted almonds

CALAMARI

Crispy fried squid, courgette, red pepper & confit garlic aioli

BRUSCHETTA CLASSICA (6)

Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil

PASTA E FAGIOLI (V)

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

*-SECONDI *

TACCHINO SALTIMBOCCA

Turkey escalopes, DOP Parma ham, sage & Marsala sauce

TORTELLONI DI ZUCCA (V)

Butternut squash filled pasta, roasted squash cream, spicy ve-duja, sage & toasted walnuts

BRANZINO

Pan-fried sea bass, friarielli, vine-ripened tomatoes, black olives, garlic, capers, parsley & oregano

PARMIGIANA (V)

Fried layers of aubergine, tomato, mozzarella & basil pesto

GNOCCHI ALLA CONTADINA (%)

Potato dumplings, mushroom & vegetable ragù, flat leaf parsley

BISTECCA DI MANZO

225g Angus sirloin steak, peppercorn sauce & fries (£3 supplement)

FILETTO DI MANZO

225g Angus fillet steak, peppercorn sauce & fries (£10 supplement)

Roast potatoes & seasonal vegetables for the table to share (9)

* DOLCI *

BUDINO DI PANETTONE 👽

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

TIRAMISU

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

SEMIFREDDO (V

Chocolate & amaretto iced parfait, white chocolate, hazelnut brittle & Amarena cherries

MOUSSE AL CIOCCOLATO (%)

Rich chocolate mousse, Amarena cherries, toasted cacao nibs & plant based vanilla ice cream

GELATI (V)

Selection of ice cream, hazelnut biscotti (plant based flavours available on request)

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.





FESTIVE DINNER

3 COURSES 49.95

* ANTIPASTI *

BURRATA PUGLIESE (V)

Apulian creamy mozzarella, sage & walnut pesto, sundried tomato & black olive focaccia

CARPACCIO DI BRESAOLA

Wafer thin air-dried beef, Parmesan, chestnut mushrooms, rocket, lemon dressing, aged balsamic & toasted walnuts

POLPETTINE DI MELANZANE (V)

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

CALAMARI

Crispy fried squid, courgette, red pepper & confit garlic aioli

BRUSCHETTA CLASSICA (19)

Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil

* SECONDI *

TACCHINO SALTIMBOCCA

Turkey escalopes, Parma ham, sage & Marsala sauce

TORTELLONI DI ZUCCA (V)

Butternut squash filled pasta, roasted squash cream, spicy ve-duja, sage & toasted walnuts

BRANZINO

Pan-fried sea bass, friarielli, vine-ripened tomatoes, black olives, garlic, capers, parsley & oregano

PARMIGIANA (V)

Fried layers of aubergine, tomato, mozzarella & basil pesto

GNOCCHI ALLA CONTADINA (%)

Potato dumplings, mushroom & vegetable ragù, flat leaf parsley

BISTECCA DI MANZO

225g Angus sirloin steak, peppercorn sauce & fries

FILETTO DI MANZO 225G

225g Angus sirloin steak, peppercorn sauce & fries (£5 supplement)

Roast potatoes & seasonal vegetables for the table to share (vg)

* DOICI *

ZEPPOLA (V)

The Queen of Neapolitan pastries, a soft choux bun, with vanilla cream & Amarena cherry

BUDINO DI PANETTONE (V)

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

PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuits

MOUSSE AL CIOCCOLATO (19)

Rich chocolate mousse, Amarena cherries, toasted cacao nibs & plant based vanilla ice cream

GELATI (V)

Selection of ice cream, hazelnut biscotti (plant based flavours available on request)

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