

FESTIVE PARTY MENU 2

4 COURSES - £46.50

Add a wine pairing menu from £15 per person

OLIVE

Giant Apulian Cerignola olives (Ve)

PANE ALL'AGLIO

Classic rosemary focaccia, ciabatta bread, Sardinian flatbread, grissini with pecorino & basil pesto (v)

CARPACCIO DI MANZO

Raw sliced beef fillet, Venetian dressing, rocket salad

CAPESANTE

Isle of Man scallops, garlic, chilli, parsley

FEGATINI ALLA CREMA

Sautéed chicken livers cooked in marsala cream, grapes, pine nuts, toasted ciabatta

RISOTTO FUNGHI

Mushrooms, truffle, mascarpone (v)

PESCE SPADA ALLA LIVORNESE

Pan-fried swordfish, tomatoes, capers, black olives

SCALOPPINE DI TACCHINO

Turkey escalopes, mushrooms, white wine

RAVIOLI ZUCCA

Roast butternut squash, Amaretti biscuits, hazelnut, sage (v)

BISTECCA

Aged 28 days, peppercorn sauce

SIRLOIN STEAK (225g)

FILLET STEAK (225g) £5.50 supplement

GARLIC & ROSEMARY ROAST POTATOES & VEGETABLES FOR THE TABLE TO SHARE (v)

CREMA CATALANA

Catalan style crème brûlée, raspberry sorbet (v)

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream, cocoa powder

BOMBA AL CIOCCOLATO

Chocolate bomb, brownie, cherry, vanilla ice cream (v)

FORMAGGI

Gorgonzola, buffalo ricotta & pecorino cheese served with truffle honey, crostini, walnuts, mustard fruits

FESTIVE LUNCH MENU

3 COURSES - £28.00

Available until 9th December, 12noon - 4pm

MINISTRONE CLASSICO

Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)

BRUSCHETTA CON PROSCIUTTO

DOP Parma ham, buffalo ricotta, honey, walnuts, toasted ciabatta

CALAMARI FRITTI

Crispy fried calamari, confit garlic mayonnaise, lemon

BRUSCHETTA AL POMODORO

Classic tomato & basil, toasted ciabatta (Ve)

TAGLIATELLE ALLA BOLOGNESE

Slow cooked beef ragu, tomato, fresh basil

SCALOPPINE DI TACCHINO

Turkey escalopes, mushrooms, white wine

GNOCCHI MARGHERITA

Potato dumplings, tomato, Campania buffalo mozzarella, fresh basil (v)

BRANZINO

Whole boneless sea bass, garlic, flat leaf Italian parsley, lemon

GARLIC & ROSEMARY ROAST POTATOES & VEGETABLES FOR THE TABLE TO SHARE (v)

TORTA DI POLENTA AL LIMONE

Lemon polenta cake, candied lemons, vanilla ice cream (v)

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream, cocoa powder

GELATI

Selection ice creams served with home baked hazelnut biscotti (v)

ALLERGIES & INTOLERANCES

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 information is available on request.

A discretionary service charge will be added to your bill.

FESTIVE PARTY MENU

3 COURSES - £37.00

PROSCIUTTO DI PARMA

DOP Parma ham, buffalo ricotta, honey, walnuts, toasted ciabatta

BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon, toasted ciabatta

MINISTRONE CLASSICO

Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)

CALAMARI FRITTI

Crispy fried calamari, confit garlic mayonnaise, lemon

BRANZINO

Whole boneless sea bass, garlic, flat leaf Italian parsley, lemon

SCALOPPINE DI TACCHINO

Turkey escalopes, mushrooms, white wine

RISOTTO FUNGHI

Mushrooms, truffle, mascarpone (v)

ANATRA

Crispy slow cooked duck, glazed apples, Valpolicella wine sauce

BISTECCA

Aged 28 days, peppercorn sauce

SIRLOIN STEAK (225g) £1.50 supplement

FILLET STEAK (225g) £6.50 supplement

GARLIC & ROSEMARY ROAST POTATOES & VEGETABLES FOR THE TABLE TO SHARE (v)

TORTA ALLE AMARENA

Black cherry cheesecake, sour cherry sauce

TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream, cocoa powder

TORTINO AL CIOCCOLATO

Warm chocolate fondant stuffed with chocolate truffles, vanilla ice cream (v)

FORMAGGI

Gorgonzola, buffalo ricotta & pecorino cheese served with truffle honey, crostini, walnuts, mustard fruits

FESTIVE À LA CARTE

Choose a minimum of 2 courses

CAPELANTE £14.50

Isle of Man scallops, garlic, chilli, parsley

CARPACCIO DI MANZO £11.95

Raw sliced beef fillet, Venetian dressing, rocket salad

BRUSCHETTA CON GAMBERONI £10.95

King prawns, chilli & lemon, toasted ciabatta

COSTINE £9.95

Hickory smoked barbecue pork ribs

CALAMARI FRITTI £9.75

Crispy fried calamari, confit garlic mayonnaise, lemon

MINISTRONE CLASSICO £7.00

Chunky vegetable, cavolo nero & bean soup, toasted ciabatta (Ve)

ANATRA £18.95

Crispy slow cooked duck, glazed apples, Valpolicella wine sauce

SALMONE £20.75

Baked salmon with creamed potatoes, cavolo nero, vermouth & basil sauce

BRANZINO £21.75

Whole boneless sea bass, garlic, flat leaf Italian parsley, lemon

BISTECCA

Aged 28 days

SIRLOIN STEAK (225g) £22.50 **FILLET STEAK** (225g) £28.95

RAVIOLI ZUCCA £14.95

Roast butternut squash, Amaretti biscuits, hazelnut, sage (v)

SCALOPPINE DI TACCHINO £18.50

Turkey escalopes, mushrooms, white wine

- **SIDES ORDERS** Available at an additional cost -

TORTA ALL' AMARENA £7.50

Black cherry cheesecake, sour cherry sauce

CREMA CATALANA £7.50

Catalan style crème brûlée, baked hazelnut biscotti (v)

TORTINO AL CIOCCOLATO £7.50

Warm chocolate fondant stuffed with chocolate truffles, vanilla ice cream (v)

TIRAMISÚ £7.50

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream, cocoa powder

FORMAGGI £9.75

Gorgonzola, buffalo ricotta & pecorino cheese served with truffle honey, crostini, walnuts, mustard fruits