



Christmas Evening Menu

£55.00

Starter

Polpo	Grilled octopus served on a bed of potato purée, dressed with garlic, lemon, extra virgin olive oil, chilli and fresh herbs.
Zuppa di lenticchie ‘v’	Lentil soup with potato, carrots and leeks, finished with a drizzle of truffle oil. Served with a slice of toasted ciabatta bread.
Peperone ripieno	Sweet pepper stuffed with red onion, garlic, pepper, mushrooms, Italian salsiccia and mashed potato, topped with mozzarella and oven-baked.
Antipasti	Burrata with slow-roasted cherry tomatoes and garlic, topped with Parma ham, truffle oil and pesto. Served with a slice of toasted ciabatta bread.
Insalata di maiale	Grilled pear with rocket leaves, roasted pork and caramelised onions, finished with a balsamic glaze.

Main Course

Bistecca	Grilled sirloin steak with a cherry tomato, red wine and rosemary sauce. Served with steamed vegetables and sautéed potatoes.
Pesce	Pan-fried salmon fillet in an artichoke, caper, white wine, cherry tomato, garlic butter and lemon sauce. Served with steamed vegetables and sautéed potatoes.
Anatra	Pan-fried duck breast in an orange and tarragon sauce. Served with steamed vegetables and sautéed potatoes.
Risotto rosso	Arborio rice with fennel, Italian salsiccia and red onion, cooked in a red wine sauce.
Pasta all’ortolana ‘v’	Pasta with courgette, sweet peppers, spinach and aubergine in a tomato and pesto sauce.

Dessert

Tiramisù ai frutti di bosco	Tiramisù topped with fruits of the forest.
Crêpe al mascarpone	Crêpe filled with mascarpone and cream, drizzled with chocolate sauce and served with a scoop of vanilla ice cream.
Sorbetto al limone	Refreshing lemon sorbet.

Complimentary coffee included

Menu available from 1–24 December.
Pre-order required for tables of 10 people or more.

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

A discretionary service charge of 12.5% applies.