

✦ Italian Dining Festive Set Menu ✦

Available from 25/11 to 23/12

2 courses £28 - 3 courses £35 - À la carte option also available

Starters

^{VEGAN} **Minestrone Soup 8.50**

Classic slow cooked Italian veggie soup

v GF Insalata Caprese 9.50

Italian classic, Buffalo Mozzarella, fresh tomatoes, basil, garlic and olive oil

Crostone Diavola 9.50

Toasted Bruschetta style bread, topped with a spicy cream of nduja sausage, gorgonzola and mushrooms

Beef Arancini 9.50

Sicilian deep fried rice ball filled with minced beef and pork ragù, peas and mozzarella cheese. Topped with our homemade tomato sauce and parmesan

GF King Prawns 11.50

Shell-on king prawns sautéed with white wine, parsley, lemon and garlic.

Main Courses

v GF Fettuccine Ortolana 19.50

*Ribbon-shaped pasta tossed with basil and rocket pesto and a touch of cream.
Topped with sliced courgettes and sundried tomatoes*

v Ravioli Caprese 19.50

Pasta parcels filled with fior di latte Mozzarella, Ricotta and basil, in our classic homemade tomato sauce

Ravioli di Cinghiale 20.50

Pasta parcels filled with braised wild boar, served in a rich red wine sauce with pancetta meat and mushrooms

v GF Risotto Milanese 20.50

Italian style saffron risotto topped with wild Porcini mushrooms

Linguine al Granchio 22.50

Succulent crab meat slow cooked with garlic, olive oil, cherry tomato sauce and a brandy reduction, paired with Linguine pasta

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Paccheri al Ragù di Agnello 20.00

Paccheri pasta tossed in Lamb ragù made with onion, celery, carrots, tomato sauce and a touch of red wine

Hand-carved Turkey 22.50

Served with all the trimmings: pigs in blankets, yorkshire pudding, roast potatoes, carrots and parsnips

GF Seabass Fillet - £5 surcharge for set menu - 28.00

Premium fillet of wild Seabass topped with a light lemon and parsley sauce, with a side of green beans, broccoli, carrots and roasted potatoes

Desserts

v Tiramisu Tradizionale 9.00

Coffee and liquor-soaked sponge layered with cream, drizzled with chocolate sauce and cocoa powder

GF v Torta di Formaggio 9.50

*Homemade cheesecake with a trio of Mascarpone, Philadelphia & Ricotta.
- Please choose a topping: forest fruit coulis, chocolate sauce or lemon coulis -*

v Profiteroles al Cioccolato 9.50

Choux pastries filled with chantilly cream and covered with a delicious home made chocolate sauce

v Cannoli Siciliani 9.00

Crisp Italian pastry tubes filled with sweet and creamy ricotta cheese and finished with Belgium Chocolate chips and caramelized orange peel

Side Dishes

Bruschetta al Pomodoro 6.50

Toasted bread topped with sweet chopped tomatoes, basil and drizzled olive oil

Pane all'Aglia 4.25

Fresh oven baked garlic bread

- Option to add Mozzarella cheese (extra 50p) -

Insalata Rucola 4.50

Rocket leaves with Parmesan shavings, cherry tomatoes and olive oil

Pane e Olive 4.75

Fresh bread served with large Italian Olives

Patatine Fritte 5.00

French fries

GF = Suitable for a gluten free diet UPON REQUEST. V = Suitable for vegetarians

Please notify us about any allergies, even when ordering a dish you deem as safe