



Natale Menu

CHRISTMAS DAY MENU



COURSES FOR 92.50

Our food may contain some allergens, if you are unsure please inform a member of our team

We require a £25 deposit per person which is non-refundable.

Buon Appetito!

STUZZICHINI SELECTION OF ITALIAN NIBBLES

STARTERS

ROOT VEGETABLES SOUP

Root vegetables chips & gorgonzola cheese crumble

FRITTO MISTO

Butterfly king prawns, prawns tempura, calamari, whitebait and courgettes in a light butter, served with garlic mayo

CARPACCIO DI MANZO

Thin sliced raw beef, goat's cheese cream, micro salad & parmesan, drizzled with extra virgin Sicilian olive oil

PARMIGIANA DI MELANZANE

Rustic oven baked of sliced fried aubergines, layered with a rich tomato sauce, mozzarella, served with toasted homemade bread

MAINS

FILETTO DI MANZO "ROSSINI"

Beef fillet, truffle crouton, duck pate and rich Barolo & truffle sauce, served with roasted vegetables and sauteed potatoes. SERVED MEDIUM RARE

ARROSTO DI TACCHINO

Slow roasted turkey roulade, with chestnut, pine nut & cranberry stuffing, thin sliced and served with a light white wine sauce, roast potatoes and seasonal vegetable

GNOCHETTI SARDI PESCATORE & LIMONE

Sardinian pasta, shaped in thin ribbed shells, tossed with baby prawns, clams, seabass, lobster bisque, served with crispy courgettes and lemon zest

RAVIOLI TARTUFO

Black Truffle & parmesan ravioli, served in a creamy mushroom sauce topped with fresh parsley

DESSERTS

PANETTONE E AMARETTO

Traditional panettone & amaretto bread & butter pudding, served with warm custard cream

TIRAMISU

Ladyfinger soaked in coffee, layered with whipped mascarpone, flavoured with cocoa powder

CANOLO SICILIANO

Tube shaped Sicilian pastry, filled with sweet ricotta cheese

FORMAGGIO

Selection of Italian cheeses, served with crackers, grapes, celery and butter

DOLCETTI

SELECTION OF ITALIAN BISCOTTI SERVED WITH TEA OR COFFEE