



Christmas Set Menu £35

WHILE YOU WAIT

Bread 4.00 | Olives (GF) 3.00 | Zucchini fritti (V) 5 | Calamari fritti 9 | Bruschetta al pomodoro (V) 6

STARTERS

Carpaccio di Gambero, red prawns carpaccio with fennel shavings and celery, seasoned with lime juice (GF)

Carpaccio di manzo in salsa tonnata, thinly sliced beef fillet, served in a rich tuna sauce, capers and mixed leaves (GF)

Formaggio fritto, deep fried goat cheese, coated in almond flour served with homemade cranberry sauce and caramelised red onion (V)

Truffle arancini, Sicilian rice balls stuffed with Pecorino Romano D.O.P Cheese and black truffle coated with breadcrumbs (V)

MAINS

Ravioli all'Astice, pasta with lobster filling served with red prawns, and bisque

Linguine al granchio e pomodorini, fresh pasta with crab meat, cherry tomatoes, and chili

Baccala con patate e crema di piselli, cod fillet served with roast potatoes, red pepper, and pea purée (GF)

Porchetta, stuffed and rolled pork roast with gravy sauce and potatoes gratin (GF)

Guancia di manzo, slow cooked ox cheek with mash potato, Tuscan cabbage and Port sauce (GF)

Risotto, with black truffle and porcini mushroom (V)

DESSERTS

"Amalfi" Lemon cheesecake

Pandoro with Moscato cream

Tiramisu

SIDES

Asparagus 5

Salad mix 4.5

Rocket and Parmigiano 4.5

French fries

4

Roast potatoes 4

Sauteed spinach 4.5

PLEASE INFORM YOUR SERVER OF ANY KNOWN ALLERGIES OR INTOLERANCES
(V) SUITABLE FOR VEGETARIAN (VG) SUITABLE FOR VEGAN (N) CONTAINS NUTS (GF) GLUTEN FREE
A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE TOTAL BILL