

# FESTIVE LUNCH

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3 COURSES 40.50

## ❖ PRIMI ❖

### ARANCINA (V)

Crispy fried saffron & pea risotto, spicy ve-duja, mozzarella & marinara sauce

### PASTA E FAGIOLI (V)

Pasta & bean soup, chilli & fried crostini

### CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

### BRUSCHETTA AL POMODORO (VG)

Vine ripened tomatoes, garlic, oregano & fresh basil on toasted ciabatta

### FEGATINI ALLA UMBRA

Chicken liver pâté, burnt apple purée, red onion jam, fresh apple & toasted crostini

## ❖ SECONDI ❖

### TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

### GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

### BISTECCA DI MANZO

225G sirloin steak & peppercorn sauce

### BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

### RISOTTO AI FUNGHI PORCINI (V)

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil

Roast potatoes & seasonal vegetables, for the table to share (VG)

## ❖ DOLCI ❖

### CREMA CAMELLATA (V)

Baked caramel custard, Prosecco poached prunes & vanilla cream

### BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, poached apricots, vanilla custard

### TIRAMISÚ

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

### GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti (vegan flavours available on request)

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. 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.

(V) Vegetarian (VG) Vegan

Allergens  
& Calories  
Scan this code



LDN AW23

# FESTIVE DINNER

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3 COURSES 51.50

## ❖ PRIMI ❖

### BRUSCHETTA CON GAMBERONI

King prawns, chilli & lemon on toasted ciabatta

### COSTINE

Hickory smoked barbecue pork ribs

### PARMIGIANA SCOMPOSTA Ⓥ

Fried layers of aubergine, tomato, mozzarella, & basil pesto

### BURRATA

Walnut pesto, speck ham & toasted focaccia

### BRUSCHETTA AL POMODORO ⓋⓌ

Vine ripened tomatoes, garlic, oregano & fresh basil  
on toasted ciabatta

## ❖ SECONDI ❖

### TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

### BISTECCA DI MANZO

225G sirloin steak & peppercorn sauce

### FILETTO DI MANZO

225G fillet steak & peppercorn sauce  
(£6 supplement)

### BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli,  
endive & semi-dried tomatoes

### RAVIOLI ALLE MELANZANE Ⓥ

Aubergine, mozzarella & sun-dried tomato filling,  
tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables, for the table to share Ⓦ

## ❖ DOLCI ❖

### TORTINO AL CIOCCOLATO Ⓥ

Warm chocolate fondant, chocolate sauce & vanilla ice cream

### ZEPPOLE Ⓥ

Soft choux bun, vanilla cream, Nutella ice cream,  
hazelnut brittle & chocolate sauce

### BUDINO DI PANETTONE Ⓥ

Italian-style bread & butter pudding, poached apricots,  
vanilla custard

### GELATI Ⓥ

Selection of award-winning ice cream & sorbet, hazelnut biscotti  
(vegan flavours available on request)

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# FESTIVE VEGETARIAN & VEGAN

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3 COURSES 37.50

## ❖ PRIMI ❖

### ARANCINA (V)

Crispy fried saffron & pea risotto, spicy ve-duja, mozzarella & marinara sauce

### PASTA E FAGIOLI (V)

Pasta & bean soup, chilli & fried crostini

### BRUSCHETTA AL POMODORO (VG)

Vine ripened tomatoes, garlic, oregano & fresh basil on toasted ciabatta

## ❖ SECONDI ❖

### GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

### RISOTTO AI FUNGHI PORCINI (V)

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil

### PARMIGIANA SCOMPOSTA (V)

Fried layers of aubergine, tomato, mozzarella, & basil pesto

### RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables, for the table to share (VG)

## ❖ DOLCI ❖

### CREMA CAMELLATA (V)

Baked caramel custard, Prosecco poached prunes & vanilla cream

### BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, poached apricots, vanilla custard

### GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti (vegan flavours available on request)

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# FESTIVE CIOCHETTI

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A SHARING FEAST, PERFECT FOR A DRINKS  
RECEPTION OR A CASUAL CHRISTMAS  
GET-TOGETHER

33.00 PER PERSON

## ❖ ANTIPASTI ❖

### SALUMI E FORMAGGI

Italian artisan cured meats, salami & cheeses

### ARANCINI ALLA CARBONARA

Crispy risotto balls, mozzarella, guanciale &  
Pecorino cheese sauce

### ARANCINI AL TARTUFO Ⓥ

Crispy truffle risotto balls, smoked provola & Italian  
cheese sauce

### GRISSINI CON PROSCIUTTO

Rustic cheesy breadsticks, DOP Parma Ham, basil pesto

## ❖ PINZA ❖

Hand pressed Italian flatbread

### MARGHERITA Ⓥ

San Marzano tomato, mozzarella & fresh basil

### DIAVOLA

Spicy salami, 'nduja, burrata cream, mozzarella,  
chilli & flat leaf parsley

### CAPRICCIOSA

Chestnut mushrooms, roast ham, mozzarella  
& crispy olives

### ORTOLANA Ⓥg

White base, tomatoes, spicy ve-duja, vegan  
mozzarella-style cheese & basil

## ❖ CIOCHETTI ❖

### SPIEDINI DI PESCE

Grilled seafood skewers, line caught swordfish & king prawns

### TAGLIATA DI MANZO

Angus & Hereford sirloin steak, rocket, Pecorino Romano

### POLPETTE DI MELANZANE Ⓥ

Aubergine & mozzarella fritters

## ❖ DOLCI ❖

### BOMBOLONI Ⓥ

Mini Italian doughnuts

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# DRINKS PACKAGE

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## ❖ SPARKLING WINE ❖

3 x Prosecco Caneva Extra Dry 115.00

3 x Prosecco Rosé Caneva Extra Dry 120.00

3 x Champagne Castelnau Réserve Brut 185.00

## ❖ WINE ❖

*3 wines from each package, select any combination*

### **PACKAGE ONE 85.00**

White: Grillo Serenata, Casa Girelli

Red: Nero d'Avola Serenata, Casa Girelli

Rosé: Rosé Di Casa Mia, Colderove

### **PACKAGE TWO 110.00**

White: Sauvignon Blanc Tordelcolle

Red: Montepulciano d'Abruzzo Degá

Rosé: Pinot Grigio Blush Punti Neri

### **PACKAGE THREE 140.00**

White: Gavi Del Comune Di Gavi DOCG La Soraia

Red: Valpolicella Classico Superiore Ripasso

Rosé: Château Hermitage St Martin iKon

## ❖ BEER ❖

12 x Peroni Nastro Azzurro 330ml 70.00

12 x Birra Menabrea 330ml 75.00

## ❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 165.00

1 x Roku, Hendrick's, Malfy Limone Gin,  
Jack Daniel's, Courvoisier VS, Amaretto,  
Bacardi Carta Blanca 150.00

*Select two mixers from our soft drink range  
(Red Bull - 18.00 supplement)*

1 x Cazcabel coffee liqueur, Jägermeister,  
El Jimador Tequila 120.00

*Designed to be drank neat*