

# Festive Cunch

3 COURSE 37.50

## ❖ STARTERS ❖

### FRITTATINA NAPOLETANA

Deep fried mac & cheese, smoked provola, Pecorino Romano, black pepper

### CALAMARI

Courgette, red pepper & garlic mayonnaise

### PASTA FAGIOLI (V)

Neapolitan pasta & bean soup, chilli & fried crostini

### BRUSCHETTA CALABRESE

Buffalo mozzarella, spicy pork 'nduja, baby plum tomatoes & rocket, served on toasted ciabatta

### BRUSCHETTA POMODORO (VG)

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

## ❖ MAINS ❖

### TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

### SIRLOIN STEAK 225G

Angus & Hereford beef, roast tomato & mushrooms, peppercorn sauce

### BRANZINO

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

### GNOCCHI CONTADINA (VG)

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

### RAVIOLI MELANZANE (V)

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

Roast potatoes & seasonal vegetables for the table. *To share* (VG)

## ❖ DESSERTS ❖

### PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuit

### TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

### TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

### GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti. Vegan flavours available.

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 or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Detailed calorie information is available on request. Prices are inclusive of VAT.

(V) Vegetarian (VG) Vegan

Allergens &  
Calories  
Scan this  
code



# Festive Dinner

3 COURSE £47.00

## ❖ STARTERS ❖

### BRUSCHETTA GAMBERONI

Pan-fried king prawns, chilli mayonnaise served on toasted ciabatta

### BURRATA PUGLIESE

DOP burrata, curly endive, sun-dried tomatoes & anchovy

### BRUSCHETTA POMODORO (VG)

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

### TRUFFLE ARANCINI (V)

Crispy fried truffle risotto, smoked provola & truffle cheese sauce

### RAVIOLI MELANZANE (V)

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

## ❖ MAINS ❖

### TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

### SIRLOIN STEAK 225G

Angus & Hereford beef, roast tomato & mushrooms, peppercorn sauce

### FILLET STEAK 225G

Angus & Hereford beef, roast tomato & mushrooms, peppercorn sauce (£6.00 supplement)

### BRANZINO

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

### GNOCCHI CONTADINA (VG)

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

Roast potatoes & seasonal vegetables for the table. *To share* (VG)

## ❖ DESSERTS ❖

### BUDINO DI PANETTONE (V)

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

### PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuit

### TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

### GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti. *Vegan flavours available.*

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# Festive Vegetarian & Vegan

3 COURSE 33.50

## ❖ STARTERS ❖

### PASTA FAGIOLI (V)

Neapolitan pasta & bean soup, chilli & fried crostini

### BRUSCHETTA POMODORO (VG)

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

### TRUFFLE ARANCINI (V)

Crispy fried truffle risotto, smoked provola & truffle cheese sauce

## ❖ MAINS ❖

### GNOCCHI CONTADINA (VG)

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

### RAVIOLI MELANZANE (V)

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

### PIZZA ORTELANA (VG)

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

Roast potatoes & seasonal vegetables for the table. *To share* (VG)

## ❖ DESSERTS ❖

### BUDINO DI PANETTONE (V)

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

### TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

### GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti.  
*Vegan flavours available*

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# Festive Cicchetti

30.50 PER PERSON

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

## ❖ ANTIPASTI ❖

### TAGLIERE MISTO

Italian artisan cured meats, salami & cheeses

### ARANCINI

Sicilian crispy risotto balls  
Carbonara - mozzarella & pork cheek guanciale  
Truffle - mozzarella & truffle mayonnaise (V)

### GRISSINI WITH PARMA HAM

Rustic cheesy breadsticks, DOP Prosciutto di  
Parma & basil pesto

## ❖ PINZA ❖

### MARGHERITA (V)

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 (VG)

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

## ❖ CICCETTI ❖

### SEAFOOD SKEWERS

Line caught swordfish & king prawns

### TAGLIATA DI MANZO

Angus & Hereford sirloin steak, rocket,  
Parmesan

### POLPETTE DI MELANZANE (V)

Aubergine & mozzarella fritters

## ❖ DESSERT ❖

### BOMBOLONI (V)

Mini Italian doughnuts

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# Drinks Package

## ❖ SPARKLING WINE ❖

**3 x Prosecco Caneva Extra Dry 95.00**

**3 x Prosecco Rosé Caneva Extra Dry 100.00**

**3 x Champagne Castelnau Réserve Brut 165.00**

## ❖ WINE ❖

*3 wines from each package, select any combination*

*PACKAGE ONE 75.00*

**White: Grillo Serenata**

**Red: Nero d'Avola Serenata**

**Rosé: Morador Rosado**

*PACKAGE TWO 95.00*

**White: Sauvignon Tordelcolle**

**Red: Montepulciano d'Abruzzo Degá**

**Rosé: Pinot Grigio Blush Punti Neri**

*PACKAGE THREE 130.00*

**White: Gavi Di Gavi DOCG La Soraia**

**Red: Valpolicella Classico Superiore Ripasso**

**Rosé: Château D'esclans, Whispering Angel**

## ❖ BEER ❖

**12 x Peroni Nastro Azzurro 330ml 65.00**

**12 x Birra Menabrea 330ml 70.00**

## ❖ BOTTLED SPIRITS ❖

**1 x Grey Goose, Belvedere 150.00**

**1x Malfy Limone, Hendrick's, Roku, Jack Daniel's,  
Courvoisier VS, Amaretto, Bacardi Carta Blanca 135.00**

*Select two mixers from our soft drink range  
(Red Bull - 18 supplement)*

**1x Cazcabel coffee liqueur, Jägermeister,  
El Jimador Tequila 110.00**

*Designed to be drunk neat*