

Christmas lunch



2 COURSE - £14.95 | 3 COURSE £17.95



MENU AVAILABLE 3RD - 24TH OF DECEMBER

Starter

ZUPPA DI NATALE

Butternut squash soup, topped with chestnuts, parmesan and infused truffle oil

BRUSCHETTA FUNGHI E RUCOLA

Toasted bread topped with sautéed wild mushrooms, rocket and parmesan shavings

CAPRESE CON AVOCADO

Tomatoes, buffalo mozzarella, avocado, olive oil and basil

COSTOLETTE DI MAIALE

Tender pork ribs, cooked in the oven with fennel, tomatoes, onions, garlic and olive oil

COZZE AL PEPERONCINO

Mussels sautéed in a white wine, garlic, lemon, black pepper and olive oil sauce, served with crusty bread

CALAMARI IN UMIDO

Squid rings broth with cherry tomatoes, French beans, parsley, garlic and olive oil

Main

POLLO AL TALEGGIO E CASTAGNE

Pan-fried breast of chicken cooked with chestnuts, pancetta, onion and a touch of cream

RISOTTO AI FUNGHI E TALEGGIO

Carnaroli rice cooked with wild mushrooms and taleggio cheese

LINGUINE CON COZZE E FAGIOLI

Linguine pasta tossed with mussels, cannellini beans, cherry tomatoes, white wine and olive oil

BACCALA E LENTICCHIE

Pan-fried cured cod cooked with lentils, cherry tomatoes and fresh rosemary

ORECCHIETTE

Small 'ear-like' shaped pasta, tossed with pumpkin, Italian herbal sausage, sage and butter

+ AVAILABLE WITHOUT SAUSAGE AS A VEGETARIAN OPTION +

CHOICE OF PIZZA

•Pizza Margherita •Pizza pepperoni (spicy sausage) •Pizza with parma ham, rocket and parmesan

Dessert

PISTACHIO TIRAMISU | PANNA COTTA | CHEESECAKE | SWEET OF THE DAY

*GLUTEN-FREE PASTA AVAILABLE. PLEASE INFORM YOUR WAITER IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES. 10% SERVICE CHARGE WILL BE ADDED TO THE PARTIES OF 8 AND MORE PEOPLE.