

PRANZO

ITALIAN

FESTIVE MENU 2022

3 COURSES £29.95 ~ 4 COURSES £34.95

APERITIVO

Mulled Negroni £9.50
Berto Italian Gin, Campari, homemade
mulled vermouth, cranberry juice

Christmas Spritz £9.50
Homemade raspberry & thyme aperol,
cranberry, blood orange, prosecco

Old Friend £10
Homemade spiced rum, select, ratafia,
homemade mulled vermouth

ANTIPASTI

Bruschetta of the day on homemade toasted Pugliese bread (V)

STARTERS

Sticky nduja & honey glazed ribs, roasted fennel &
red onion

Tuscan fennel sausage & cannellini bean stew with
friarielli

Chargrilled polenta, warm peperonata, goats cheese
& pesto (V)

Cod cheek & Parma ham croquettes, rocket leaves,
lemon & caper dressing

Creamy garlic mushrooms with gorgonzola on
toasted Pugliese bread (V)

Pan fried chicken livers in marsala wine with garlic,
sage butter & crushed walnuts on toasted Pugliese
bread

Soup - Cannellini bean & truffle, focaccia croutons (V)

MAINS

Roast porchetta stuffed with spicy fennel & nduja
sausage, with braised savoy cabbage, celeriac &
apple puree

Homemade spinach gnocchi, gorgonzola sauce,
pangrattato (V)

4 hour braised beef cheek, Tuscan potato gratin,
sautéed sprouts & smoked pancetta

Mafalde, oak smoked salmon, vodka, dill, peas &
cream

Pan fried seabass, buttered new potatoes & fava
beans, kale, lobster sauce

Saffron risotto, pumpkin, peas & shavings of
pecorino Romano (V)

Roast halibut, Tuscan potato gratin, samphire,
Mediterranean salsa (£3 supplement)

Mafalde with homemade pesto, spinach, sun dried
tomatoes, goats cheese, pangrattato (V)

DESSERTS

Hot panettone bread &
butter pudding, vanilla
ice cream, cinnamon
sugar

Spiced honey & vanilla
panna cotta, berry
compote

Dark chocolate, orange
& cointreau tart, orange
caramel sauce

Affogato
vanilla ice cream topped
with hot espresso & mulled
amaretto

SIDES

Tuscan potato gratin
(V)
£4.50

Warm peperonata
(V)
£4.50

Sautéed sprouts with smoked
pancetta
£4.50

Please inform us of any food allergies before ordering

GF - Gluten Free | GFO - Gluten Free Option Available Upon Request | V - Vegetarian | VE - Vegan

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CHILDREN'S FESTIVE MENU 3 COURSES £19

STARTERS

Toasted focaccia with butter (V)

Garlic bread with melted mozzarella & parmesan (V) (GFO)

Pizza garlic bread with melted mozzarella, tomato & parmesan (V) (GFO)

HOMEMADE PASTA

Mafalde with tomato & basil (V) (GFO)

Mafalde with smoked pancetta, cream & parmesan (GFO)

Bigoli with slow cooked meatballs in tomato sauce (GFO)

Lasagne baked with slow cooked ragu baked with mozzarella & parmesan

Mafalde with smoked salmon, peas & cream + £2 supplement (GFO)

DESSERTS

Ice cream (Chocolate, Vanilla)

Warm Nutella brownie with vanilla ice cream (GFO)

Warm bread & butter pudding with vanilla ice cream

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