



CHRISTMAS PARTY DINNER MENU

BUON NATALE

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3 COURSES £39

Starters

Crema di Zucca e Parmigiano (v)

Cream of pumpkin & parmesan soup

Burrata (v)

Creamy burrata cheese served with a selection of italian tomatoes and basil pesto

Tortino di patate

Smashed potato flan served with parmesan cream, truffle and poached egg

Bruschetta Caprese (v)(vg)

Oven baked Italian bread, rubbed with garlic and topped with cherry tomatoes, basil, oregano and extra virgin olive oil

Gamberoni

Pan-fried king prawns, garlic butter and chilli sauce, cherry tomatoes, croutons

Fegatini di Pollo

Sauteed chicken livers in a reduction of marsala sweet wine, cream and sultanas, served with toasted croutons and onion

Capesante

Seared king scallops served with caponata, saffron sauce and crispy pancetta

Main

Pollo alla Fiorentina

Oven-roasted chicken breast filed with tender asparagus, spinach and mashed potato

Pizza Rustica (v)

Mozzarella, aubergines, courgettes, mushrooms, peppers & spinach

Branzino Alla Brace

Chargrilled Seabass fillet, chargrilled vegetables

Lasagna Tradizionale

Oven baked layers of pasta with beef bolognese sauce, bechamel, mozzarella, parmesan cheese

Ravioli al Cinghiale

Fresh homemade ravioli filled with wild boar ragu, served with wine jus and diced wild boar

Paccheri Funghi e Tartufo (v)

Homemade southern typical paccheri pasta, mushrooms and creamy truffle sauce

Stinco di Agnello

Lamb shank, red wine jus, creamed potatoes and seasonal vegetables

Linguine ai Gamberi

King prawn, linguine, red cherry tomato, basil

Orecchiette (vg)

Orecchiette pasta served with fresh tomato sauce and basil

Dessert

Sticky Toffee Pudding (v)

Sticky toffee pudding, vanilla ice cream

Tiramisù (v)

Handmade sponge fingers, soaked in espresso coffee and layered with mascarpone cream

Selezione di Formaggi (v)

Selection of cheeses, jam and biscuits