



Christmas Menu 2019

Starters to choose from

Beef carpaccio, baby spinach leaves, parmesan shaving, mustard & lemon dressing

Burrata from Andria, sweet & sour shallots, grilled winter pumpkin

Slow cooked calamari in Zimino, spinach & toasted sourdough

Salt-baked onion, hot cashew cheese, rosemary & garlic

(Add winter truffle £5 supplement)

Middle courses to choose from

Winter mushroom risotto (Vegan available, add winter truffle £5 supplement)

Linguine Caldesi, tomato sauce, cream, garlic, chilli

Rigatoni, Tuscan ragu

Main courses to choose from

Chianti braised lamb rosette, mashed potato, balsamic glazed baby carrot

Slow cooked pork ribeye, celeriac mash, grilled pumpkin, salsa verde

Cod fillet, "acqua pazza" sauce, pan fried broccoli, garlic, chilli

Dessert to choose from

Giancarlo's Tiramisu

Panettone tortino, zabaglione ice-cream

Vegan chocolate mousse, coconut biscuit, blood orange sorbet

Warm heart chocolate fondant, vanilla ice-cream

3 courses menu £42* including glass of prosecco on arrival

4 course menu £46* including glass of prosecco on arrival

*Excluding discretionary 12.5% service charge