



Christmas Menu 2020

Primi

Aubergine parmigiana made with smoked scamorza

Tuscan borlotti bean soup with rosemary crumb & virgin olive oil

Slow cooked calamari Livornese-style with pane carasau and rosemary

Homemade ravioli filled with seabass, lemon butter sauce

Secondi

Slow cooked Welsh lamb shoulder, herb crust cutlet served with potato cake

Breast of guineafowl cooked with dried apricots, prunes, broccoli and black truffle

Cod fillet served with chickpeas and black kale, Devon butter sauce

Homemade lasagne with pork sausage ragù and fennel seeds

Veal parcel with pecorino cheese and porcini mushrooms, spinach

Dolci

Giancarlo's tiramisu with Vin Santo

Italian style doughnuts, vanilla custard, Sambuca and berry jam

Panettone pudding with cinnamon, vanilla ice cream

Amedei chocolate fondant, warm melted chocolate heart, vanilla ice cream

Selection of Italian cheeses, home-made chutney, toasted bread.
(Supplement £5)

£48 per person for 3 courses.

An optional service charge of 13% will be added to your bill.

Call 01628 788500 To Book