



## Christmas Menu 2022

### Antipasti

Crostini with chicken liver and Vin Santo pate  
Truffle arancino

### Primi

Aubergine parmigiana with smoked scamorza, tomato sauce and basil  
Tuscan lentil and chestnut soup with black kale crisp  
Slow-cooked calamari Livornese-style with Carasau bread and rosemary  
Classic beef ragu on fresh pappardelle or cabbage ribbons  
Flambeed prawns in brandy, chilli and garlic

### Secondi

Slow cooked Welsh lamb shoulder, herb crust cutlet, carrot cream served with dauphinoise potatoes  
Baby chicken with Tuscan herb and veal stuffing, potatoes alla nonna, tenderstem broccoli  
Cod fillet in acqua pazza, green beans, olive oil and thyme potato mash  
Homemade ravioli filled with seabass, lemon butter sauce  
Wild boar stew on soft, truffled polenta, sauteed spinach

### Dolci

Giancarlo's tiramisu with Vin Santo  
Italian style doughnuts, vanilla custard, Sambuca and berry jam  
Panettone pudding and cinnamon ice cream  
Amedei chocolate fondant, warm melted chocolate heart, vanilla ice cream  
Selection of Italian cheeses, pear compote, acacia honey, fruit and nut bread  
(Supplement £5)

**£65 per person for 3 courses.**

An optional service charge of 12.5% will be added to your bill.