

FESTIVE MENU

£40
GLASS OF FIZZ ON ARRIVAL
2 COURSE MEAL
AFTER MEAL SHOT

BURRATA SICILIAN V GFO
Caponata topped with burrata and drizzled with a basil dressing.

CALAMARI E ZUCCHINI FRITTI
Deep fried calamari & courgette, served with a sweet chilli sauce.

STARTERS

£45
GLASS OF FIZZ ON ARRIVAL
3 COURSE MEAL
AFTER MEAL SHOT

AUBERGINE AL FORNO V
Breaded aubergine deep fried, topped with goat's cheese & garlic then oven baked, dressed with tomato & basil.

DUCK CROQUETTES
Duck filled potato croquettes served with a sticky BBQ sauce.

BROCCOLI & NEW POTATO SOUP VGO GFO
A delightful soup of broccoli, new potatoes & vegan prosociano cheese. Served with warm bread.

MAINS

CAPRINA PIZZA V GFO
Tomato sauce, mozzarella, goat's cheese, cherry tomato and rocket.

FOUR SEASONS PIZZA N GFO
Four different quarters on a pesto & mozzarella base. 1 Artichoke
2 Mushroom 3 Pepperoni 4 Prosciutto.
all topped with anchovies.

LA CALABRESE CALZONE
Tomato sauce, mozzarella, nduja, prosciutto, roasted onions & spinach.

FETTUCCHINE FUNGHI E SALSICCIA GFO
Fettuccine cooked with spicy nduja, mushrooms & spinach in a pomodoro & bechamel sauce.

FETTUCCHINE AL SALMONE GFO DFO
Fettuccine cooked with smoked salmon, king prawns & asparagus in a creamy tomato sauce.

GNOCCHI FIORENTINA V GFO
Gnocchi cooked with spinach in a cream & garlic sauce, topped with goat's cheese & oven baked.

ASPARAGUS RISOTTO VGO GFO
Arborio rice, asparagus, peas, aubergine in a pomodoro sauce with truffle oil.

CONFIT DUCK GFO DFO
Rich confit duck served in a creamy masala wine sauce with mashed potato & carrots.

BELLY PORK GFO DFO
Crispy belly pork served in a creamy mushroom & masala wine sauce with mashed potatoes & broccoli.

LAMB SHANK GFO DFO
Lamb shank cooked in a rich rosemary, red wine & tomato sauce. Served with mashed potatoes & green beans.

FILETTO DI SALMONE N GFO DFO
Grilled salmon fillet served with caponata & a rocket salad. Drizzled with pesto & a squeeze of lemon.

DESSERTS

TIRAMISU N

TORTA DELLA NONNA N
A pastry shell with a lemon custard filling. Topped with nuts & served with gelato.

VEGAN BISCOFF CHEESECAKE VGO
Served with vegan salted caramel gelato.

BELGIUM CHOCOLATE PUDDING
Served hot with gelato or custard.