



From 6TH DECEMBER

Until 23RD DECEMBER

Primi

CROSTINI DI SALMONE GFA

Rye bread crostini topped with mascarpone, smoked salmon & red pepper pesto

£9

POLPETTE DI AGNELLO GFA/DF

Roast lamb meatballs flavoured with caramelised onions, basil & pine nuts, cooked in a rich tomato sauce with toasted focaccia

£9

CAPRINO FRITTO V/GFA

Breaded & fried Goats' cheese, rocket & pickled cucumber salad, apple chutney

£9

Secondi

TACCHINO ARROSTO GFA/DF

Roast breast of turkey, beef dripping roast potatoes, mashed potatoes, seasonal veg, chipolata & stuffing, turkey jus

£18



TROTA TOSCANA GF/DF

Baked fillet of sea trout & tenderstem broccoli on a bed of cannellini bean, sunblushed tomato, spinach & garlic ragu

£18

RAVIOLI CALABRESE

N'Duja & pecorino filled ravioli, sage & confit cherry tomato butter sauce
(vegetarian option available)

£16

PIZZA DI NATALE GFA

Thin & crispy pizza base topped with Brie, crispy pancetta strips, Italian sausage, caramelised onions & finished with a cranberry chilli jam

£15

TORTA CIOCCOLATO E CARAMELLO V

Shortcrust tart layered with caramel, chocolate ganache & hazelnut crust

£9



Dolce

PROFITEROLES AL PISTACCHIO V

Choux pastry filled with whipped cream topped with white chocolate & pistachio ganache & raspberry compote

£10