

# FESTIVE LUNCH

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3 COURSES 40.50

## ❖ PRIMI ❖

### ARANCINA (V)

Crispy fried saffron & pea risotto, spicy ve-duja, mozzarella & marinara sauce

### PASTA E FAGIOLI (V)

Pasta & bean soup, chilli & fried crostini

### CALAMARI FRITTI

Crispy fried squid, courgette, red pepper & garlic mayonnaise

### BRUSCHETTA AL POMODORO (VG)

Vine ripened tomatoes, garlic, oregano & fresh basil on toasted ciabatta

### FEGATINI ALLA UMBRA

Chicken liver pâté, burnt apple purée, red onion jam, fresh apple & toasted crostini

## ❖ SECONDI ❖

### TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

### GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

### BISTECCA DI MANZO

225G sirloin steak & peppercorn sauce

### BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

### RISOTTO AI FUNGHI PORCINI (V)

Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil

Roast potatoes & seasonal vegetables, for the table to share (VG)

## ❖ DOLCI ❖

### CREMA CAMELLATA (V)

Baked caramel custard, Prosecco poached prunes & vanilla cream

### BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding, poached apricots, vanilla custard

### TIRAMISÚ

Espresso coffee, amaretto soaked sponge biscuits, mascarpone cream & cocoa powder

### GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti (vegan flavours available on request)

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

(V) Vegetarian (VG) Vegan

Allergens  
& Calories  
Scan this code

