

Festive Cunch

3 COURSE 37.50

❖ STARTERS ❖

FRITTATINA NAPOLETANA

Deep fried mac & cheese, smoked provola, Pecorino Romano, black pepper

CALAMARI

Courgette, red pepper & garlic mayonnaise

PASTA FAGIOLI (V)

Neapolitan pasta & bean soup, chilli & fried crostini

BRUSCHETTA CALABRESE

Buffalo mozzarella, spicy pork 'nduja, baby plum tomatoes & rocket, served on toasted ciabatta

BRUSCHETTA POMODORO (VG)

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

❖ MAINS ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

SIRLOIN STEAK 225G

Angus & Hereford beef, roast tomato & mushrooms, peppercorn sauce

BRANZINO

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

GNOCCHI CONTADINA (VG)

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

RAVIOLI MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables for the table. *To share* (VG)

❖ DESSERTS ❖

PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuit

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti. Vegan flavours available.

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 or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Detailed calorie information is available on request. Prices are inclusive of VAT.

(V) Vegetarian (VG) Vegan

Allergens &
Calories
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Festive Dinner

3 COURSE £47.00

❖ STARTERS ❖

BRUSCHETTA GAMBERONI

Pan-fried king prawns, chilli mayonnaise served on toasted ciabatta

BURRATA PUGLIESE

DOP burrata, curly endive, sun-dried tomatoes & anchovy

BRUSCHETTA POMODORO (VG)

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

TRUFFLE ARANCINI (V)

Crispy fried truffle risotto, smoked provola & truffle cheese sauce

RAVIOLI MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

❖ MAINS ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash & wild mushroom sauce

SIRLOIN STEAK 225G

Angus & Hereford beef, roast tomato & mushrooms, peppercorn sauce

FILLET STEAK 225G

Angus & Hereford beef, roast tomato & mushrooms, peppercorn sauce (£6.00 supplement)

BRANZINO

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

GNOCCHI CONTADINA (VG)

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

Roast potatoes & seasonal vegetables for the table. *To share* (VG)

❖ DESSERTS ❖

BUDINO DI PANETTONE (V)

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

PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuit

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti. *Vegan flavours available.*

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Festive Vegetarian & Vegan

3 COURSE 33.50

❖ STARTERS ❖

PASTA FAGIOLI (V)

Neapolitan pasta & bean soup, chilli & fried crostini

BRUSCHETTA POMODORO (VG)

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

TRUFFLE ARANCINI (V)

Crispy fried truffle risotto, smoked provola & truffle cheese sauce

❖ MAINS ❖

GNOCCHI CONTADINA (VG)

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

RAVIOLI MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

PIZZA ORTELANA (VG)

Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

Roast potatoes & seasonal vegetables for the table. *To share* (VG)

❖ DESSERTS ❖

BUDINO DI PANETTONE (V)

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

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti.
Vegan flavours available

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Festive Cicchetti

30.50 PER PERSON

A SHARING FEAST, PERFECT FOR A DRINKS
RECEPTION OR A CASUAL CHRISTMAS GET-TOGETHER

❖ ANTIPASTI ❖

TAGLIERE MISTO

Italian artisan cured meats, salami & cheeses

ARANCINI

Sicilian crispy risotto balls
Carbonara - mozzarella & pork cheek guanciale
Truffle - mozzarella & truffle mayonnaise (V)

GRISSINI WITH PARMA HAM

Rustic cheesy breadsticks, DOP Prosciutto di
Parma & basil pesto

❖ PINZA ❖

MARGHERITA (V)

San Marzano tomato, mozzarella & fresh basil

DIAVOLA

Spicy salami, 'nduja, burrata cream, mozzarella,
chilli & flat leaf parsley

CAPRICCIOSA

Chestnut mushrooms, roast ham, mozzarella
& crispy olives

ORTOLANA (VG)

White base, tomatoes, spicy ve-duja, vegan
mozzarella-style cheese, basil

❖ CICCETTI ❖

SEAFOOD SKEWERS

Line caught swordfish & king prawns

TAGLIATA DI MANZO

Angus & Hereford sirloin steak, rocket,
Parmesan

POLPETTE DI MELANZANE (V)

Aubergine & mozzarella fritters

❖ DESSERT ❖

BOMBOLONI (V)

Mini Italian doughnuts

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Drinks Package

❖ SPARKLING WINE ❖

3 x Prosecco Caneva Extra Dry 95.00

3 x Prosecco Rosé Caneva Extra Dry 100.00

3 x Champagne Castelnau Réserve Brut 165.00

❖ WINE ❖

3 wines from each package, select any combination

PACKAGE ONE 75.00

White: Grillo Serenata

Red: Nero d'Avola Serenata

Rosé: Morador Rosado

PACKAGE TWO 95.00

White: Sauvignon Tordelcolle

Red: Montepulciano d'Abruzzo Degá

Rosé: Pinot Grigio Blush Punti Neri

PACKAGE THREE 130.00

White: Gavi Di Gavi DOCG La Soraia

Red: Valpolicella Classico Superiore Ripasso

Rosé: Château D'esclans, Whispering Angel

❖ BEER ❖

12 x Peroni Nastro Azzurro 330ml 65.00

12 x Birra Menabrea 330ml 70.00

❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 150.00

**1x Malfy Limone, Hendrick's, Roku, Jack Daniel's,
Courvoisier VS, Amaretto, Bacardi Carta Blanca 135.00**

*Select two mixers from our soft drink range
(Red Bull - 18 supplement)*

**1x Cazcabel coffee liqueur, Jägermeister,
El Jimador Tequila 110.00**

Designed to be drunk neat

New Year's Eve

5 COURSES 65.00

A GLASS OF PROSECCO CANEVA EXTRA DRY

ON ARRIVAL

❖ CANAPÉ ❖

All canapés included

ARANCINO TARTUFO (V)

Truffle & smoked provola crispy risotto ball

TARTARE DI TONNO

Tuna tartare & olive tapenade,
Sardinian flatbread

PIZZETTE MONTANARA

Deep fried pizza dough, braised beef ragu &
Parmigiano Reggiano

❖ ANTIPASTI ❖

TAGLIERE MISTO

Artisan cured meats and cheeses,
freshly baked focaccia & grissini

❖ PRIMI ❖

SPAGHETTI AL PESTO DI LIMONE

Amalfi lemon & herb pesto, walnut,
anchovy essence

CANDELE GENOVESE

Short pasta tubes, Neapolitan beef & onion
ragu, Pecorino Romano, flat leaf parsley

❖ SECONDI ❖

BISTECCA DI MANZO

Angus & Hereford sirloin steak 275G, confit
potatoes, mushroom & marsala sauce

ORATA

Sea bream, slow cooked peperonata,
garlic & rosemary roast potatoes

PARMIGIANA SCOMPOSTA (V)

Fried layers of aubergine, tomato,
mozzarella, & basil pesto

❖ DOLCI ❖

BABÀ NAPOLETANO (V)

Rum soaked sponge cake, rum syrup
& Chantilly cream

ALASKA AL FORNO (V)

Sweet ricotta & candied fruit coated in soft
Italian meringue

PANNA COTTA

Amalfi lemon cream, berry compote
& crushed amaretti

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