

£29.95 per person for a two course meal

£35.95 per person for a three course meal

STARTERS

ZUPPA

White onion & truffle soup, caramelised onion, artichoke puree, truffle, mascarpone & artichoke crisps

SALMONE TEMPURA

Breaded salmon fillet deep fried, served on a bedding of celery with pesto, sweet chilli & mayonnaise

BURRATA

Fresh burrata cheese on a bedding of rocket, figs, parma-ham & finished with a drizzle of honey

PEPERONE RIPIENO

Whole pepper stuffed with mincemeat, caponata vegetables, topped with gorgonzola cheese oven baked & finished with a blue cheese sauce

CAPRINO

Goats cheese on a bed of rocket salad in balsamic glaze, raisins, caramelised pear & cranberry dressing

MAINS

ARROSTO DI TACCHINO

Traditional roasted turkey stuffed with fennel & chestnuts, served with its own gravy sauce, pigs in blankets, yorkshire puddings, mashed potatoes, multicolour vegetables, & fresh red currants

COSTOLETTE MILANESE

breaded in herbs crust lamb chops, served with gratin-potatoes, zucchini pastellate & served with a sweet chilli sauce

MISO MERLUZZO NERO

Black cod marinated in miso, served with marinated sesame wild spinach & nero di sepia risotto

PACHERI MEZZE MANICHEHE

Paccheri pasta cooked with brie cheese, topped with crispy speck & roasted chestnuts

RISOTTO VEGETARIANA

Arborio risotto cooked in dry white wine, onions, chilli, garlic, lemon zest, peas, finely chopped celery, carrot, mixed radishes, topped with artichokes oven baked

DESSERTS

STRUDEL DI MELE

Homemade Italian puff pastry filled with caramelised apples, raisins, cinnamon & served with a scoop of honeycomb ice cream & calvados flambe

PERA IN CAMICIA ROSSA

Red wine infused poached pear, served with a scoop of vanilla ice cream

PANNETONE

Classic Italian panettone, served with crema pasticcera, amaretto custard & seasonal fruits