

From the 22th of November

# Christmas



## Menu

**LUNCH**  
**SUNDAY TO THURSDAY**  
**2 COURSE FOR £25**  
**3 COURSES FOR £28**  
  
**FRIDAY & SATURDAY**  
**2 COURSE FOR £28**  
**3 COURSES FOR £32**



**DINNER**  
**SUNDAY TO THURSDAY**  
**2 COURSE FOR £29**  
**3 COURSES FOR £35**  
  
**FRIDAY & SATURDAY**  
**3 COURSES FOR £38**

**HAPPY CHRISTMAS !**

### STARTERS

#### **PATE LA CAMPANIA** Dr GI

Chicken liver Pate served with onions marmalade and garlic bread.

#### **MOSCARDINI IN UMIDO** Sh Dr N Cl

Stewed baby octopus in a rich tomato, chili, olives, capers and red onions sauce. Served with toasted Italian bread.

#### **NONNA'S VEGANBALLS** Vg GI N Cl

Meat-free meatballs in rich tomato sauce and served with Italian bread.

#### **CANNELLONI RICOTTA & SPINACI** V Dr Cl

Rolls of pasta filled with Ricotta cheese and spinach, oven-baked in tomato sauce and topped with Mozzarella.

#### **PROSCIUTTO & MELONE**

Parma ham and Galia melon.

### MAINS

#### **SPICY BEAN VEGAN COTOLETTA** Vg N GI

Crispy quarter pounder made with spicy beans and vegetables in a golden breadcrumb coating with chilli flakes and served with Spaghetti Napoli

#### **POLLO FUNGHI** Dr GI N Cl

Chicken breast on bone with creamy Porcini mushrooms and Marsala wine sauce served with Dauphinoise potatoes and Mediterranean vegetables.

#### **RIBEYE STEAK** approx. 8oz Dr Cl

Grilled 8oz Ribeye steak cooked to your liking and served with roasted new potatoes with a hint of rosemary and rocket & Parmesan shavings.

#### **TRIO OF FISH** Sh Dr Eg GI

Grilled salmon, sea bass and king prawns with white wine dill sauce and served with Dauphinoise potatoes and rocket.

#### **TAGLIATELLE OR RISOTTO AI FUNGHI** V Dr GI

Pasta or Rice with wild mushrooms in a creamy white wine sauce finished with Truffle olive oil.

£10 per person deposit, not refundable will be asked for parties from 6 people or more.  
Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items.

All prices are in £ and inclusive of VAT. 10% Service charge will be applied.

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HAPPY CHRISTMAS !



# Christmas Desserts Menu

## AFFOGATO V Dr GI

Vanilla ice cream served with a shot of Espresso.

## CHEESE BOARD V Dr GI N

Fine selection of cheeses served with onions marmalade, grapes and biscuits.

## VEGAN GIANDUIA CHOCOLATE TART Vg N

A chocolate shortcrust pastry case filled with an indulgent dairy-free Gianduaia chocolate & coconut ganache. Served with vegan vanilla ice cream.

## ORANGE & COINTREAU PANNACOTTA V Dr

Traditional Italian dessert made with fresh cream, vanilla, orange and Cointreau.

## TIRAMISU V Dr GI N

Three layers of sponge soaked with coffee and Amaretto liquor, filled with Mascarpone and rich cacao powder.

If you have any allergies or dietary requirements, please let us know.

Vg = Vegan.  
Sh = contain Shellfish.  
Dr = contain Dairy.  
Eg = contain Eggs.

V = Vegetarian.  
N = contain Nuts.  
GI = contain Gluten.  
Cl = contain Celery.