



THE GREAT MENU OF DECEMBER

STARTER - CHOICE OF

PORCINI SOUP

Creamy mushroom soup served with focaccia

ADRIANA BURRATA

Beetroot, tomatoes, radish, rocket, fresh burrata topped with balsamic glaze

SMOKED SALMON AND GOAT CHEESE BRUSHETTA

Smoked salmon with whipped goat's cheese on toasted ciabatta

POLPETTE AL SUGO

Homemade meatballs cooked in a slow-roasted tomato sauce with garlic and topped with mozzarella and basil

MAIN COURSE - CHOICE OF

STINCO DE AGNELLO

Slow-cooked lamb shank marinated lightly with mint and rosemary and served on a bed of mashed potatoes and tenderstem broccoli

BEETROOT RISOTTO

Beetroot risotto served with gorgonzola and walnuts

FRESH HALIBUT

Halibut with hollandaise sauce and baby carrots

BEEF SIRLOIN TAGLIATA

Sirloin steak with rocket, parmesan, caramelized red onions served with roasted potatoes

PUMPKIN TORTELLINI

Tortellini filled with pumpkin and ricotta

DESSERT - CHOICE OF



TORTA DELLA NONNA | CHOCOLATE MELT | 2 SCOOPS OF ICE CREAM | HOMEMADE TIRAMISU

TWO COURSES £35.00 / **THREE COURSES** £40.00

Available from the 1st to the 24th of December

FOR PARTY OF 8 PEOPLE OR MORE A £10 DEPOSIT PER PERSON IS REQUIRED
DISCRETIONARY 12% SERVICE CHARGE APPLIES

WELCOME GLASS OF PROSECCO FOR EACH GUEST
(Please alert waiter for any allergies)

