



CHRISTMAS MENU

2 COURSES FOR £24 ~ 3 COURSES FOR £28

FOR THE TABLE

BELU FILTERED WATER £2
Proceeds go towards charity

ROSEMARY FOCACCIA & NOCELLARA OLIVES
(vg) £6

STARTERS

BURRATA
Burrata from Puglia, roasted pumpkin & hazelnuts (gf)

PARSNIP SKORDALIA
Garlic & parsnip whipped dip, toasted hazelnuts & artisan flatbread (vg)

CHICKEN PARFAIT
Chicken liver parfait with cranberry sauce served with a caramelised chutney & toasted bread

BEEF CARPACCIO
Marinated beef carpaccio, rocket, aged Parmesan & mustard dressing (gf)

MAINS

PORCHETTA
Roasted pork belly, maple roasted parsnips, potatoes, braised red cabbage & cider jus

RIBOLLITA
Tuscan stew with cannellini beans, cavolo nero, spinach & tomato (vg)

RISOTTO
Risotto carnaroli with leek, wild mushrooms, thyme & aged Parmesan (v) (gf adaptable)

AMATRICIANA
Paccheri pasta with guanciale (cured pork cheek), red wine, tomato, calabrian chilli & pecorino romano

SIDES £4 EACH

Rosemary Focaccia (vg), Nocellara Olives (v, gf), Rocket & parmesan salad (gf), Winter slaw (v, gf), Roasted potatoes (v, gf), Selection of dips

PIZZAS

(all gf adaptable)

MARGHERITA
Tomato sauce, fior di latte, basil, extra virgin olive oil (v)

ANCHOVY & GARLIC
Tomato sauce, fior di latte, black olives, capers, anchovies, oregano, garlic oil

DOUBLE TROUBLE
Tomato sauce, chicken, ventricina, smoked mozzarella, jalapeños, aged Parmesan

MUSHROOM & TRUFFLE
Mascarpone base, Taleggio, chestnut mushrooms, white truffle oil, Parmesan

MEATBALLS
Tomato sauce, mozzarella, homemade pork & beef meatballs, crispy kale, chilli and aged parmesan

NORMA
Tomato sauce, fior di latte, aubergine, basil, salted ricotta (v)

LIVING ON THE VEG
Tomato sauce, spinach, red onion, black olives, sun-dried tomatoes, dried chillies, herb pangrattato (vg)

WINTER BLOOM
Roasted butternut squash, smoked mozzarella, fennel sausages, chilli, parmesan shavings and garlic oil infused with sage

DESSERTS

BAILEYS TIRAMISU
House tiramisu with baileys liqueur

PANETTONE BREAD & BUTTER PUDDING
Served with pistachio ice cream

HAZELNUT AFFOGATO
Vanilla ice cream, hazelnuts praline, espresso & Frangelico liqueur (vg adaptable)

PANNACOTTA
Orange & Cardamom panna cotta with spiced clementine and pistachio crumb (gf)

SELECTION OF ITALIAN GELATO OR SORBETS (vg, gf)

Please note a discretionary 10% service charge will be added for group bookings.