

FESTIVE MENU

STARTERS

TORTELLINI DI CARNE IN BRODO

Braised Beef Tortellini, served with a chicken broth and parmesan cheese.

INSALATA DI ARANCE, FINOCCHIO E FORMAGGIO DI CAPRA **V** **G**

Caramelized goat's cheese served with an orange, fennel and dill salad, dressed with a blood orange citronette. (Vegan on request)

BRUSCHETTA CON SALMONE AFFUMICATO E CAVIALE

Smoked salmon bruschetta, garnished with aromatic herbs, smoked herring caviar and pickled roots.

SCOPPIATA DI COZZE

Mussels sauteed with tomatoes, garlic, parsley, black pepper. Served with an extra virgin olive oil crouton.

MAINS

SUPREME DI POLLO FARCITA CON CASTAGNE E ALBICOCHE

Chestnut, apricots and Italian sausage stuffed corn fed chicken breast, rosemary roast potatoes, glazed baby carrots, pancetta and white wine peas.

FILETTO DI TROTA SALMONATA CON FRICASSEA DI FUNGHI SELVATICI **G**

Roasted Sea Trout with wild mushroom and herbs fricassee, garlic and chilli rainbow chard, baby potatoes.

BRASATO DI MANZO AL VINO ROSSO, PATATA FONDENTE E VERDURE DI STAGIONE **G**

Red wine braised beef daube, Sage and Thyme Fondant potato, wilted seasonal greens.

TROFIE CON PESTO ALLA TRAPANESE **V**

A typical pasta of Liguria, with tomato and almond pesto, garlic, basil and pecorino romano. (Vegan on request)

DESSERT

TORTA CAPRESE **G** **V**

Charred clementine, sweet ricotta and chocolate mousse.

PANNA COTTA **G**

Chocolate and hazelnut sauce, cinnamon chantilly cream.

PANETTONE BREAD & BUTTER PUDDING **V**

Ginger crème anglaise.

SELEZIONE DI FORMAGGI **V**

Oatcakes, frozen grapes and chutney.

G GLUTEN FREE **V** VEGETARIAN

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE LET US KNOW