

FESTIVE MENU £35

STARTER

ZUPPETTA DI LENTICCHIE **V L**

Traditional mix lentil soup finished with croutons and herbs oil

PORCHETTA ARROSTO ALLE SPEZIE **G L**

Gently roast pork belly with spices and herbs served with apple and apricot chutney

SARDINA RIPIENA E FRITTA

Dip fried Sardin fillet stuffed with rasins, capers, pine nut, and bread finished with fennel sauce

CARPACCIO DI BARBABIETOLE **G V**

Pickled beetroot carpaccio served with fried capers, gorgonzola cubes, rocket and celery mousse

MAIN

MEZZE MANICHE AL RAGU DI CINGHIALE

Rich, egg mezza maniche pasta served with a traditional slow cooked ragu of Scottish wild boar finished with pecorino cheese

GUANCIA DI MANZO BRASATA **L**

Slow cooked Scottish beef cheek served with poached potatoe, savoy cabbage salad and beef juice

TRANCIO DI SALMONE PICANTE

Salmon fillet coated with an nuduja panco, baked in the oven served with pink grapefruit sauce and saute of cime di rapa

ZUCCHINA RIPIENA AL FORNO **V**

Soft courgette stuffed with saute of vegetables and buffalo mozzarella served with baked red onion, bread cannolo, peas and mint sauce

DESSERT

TIRAMISU

CAPRESE **N**

warm chocolate and nuts cake served with ricotta mousse

PANETTONE

Italian panettone served with burned spices sabayon cream

SELEZIONE DI FORMAGGI

G NO GLUTEN CONTAINING INGREDIENTS **V** VEGETARIAN

N CONTAINS NUTS **N** CONTAINS LACTOSE

FESTIVE MENU £45

STARTER

ZUPPETTA DI LENTICCHIE **V** **L**

Traditional mix lentil soup finished with croutons and herbs oil

PORCHETTA ARROSTO ALLE SPEZIE **G** **L**

Gently roast pork belly with spices and herbs served with apple and apricot chutney

SARDINA RIPIENA E FRITTA

Dip fried Sardin fillet stuffed with rasins, capers, pine nut, and bread finished with fennel sauce

CARPACCIO DI BARBABIETOLE **G** **V**

Pickled beetroot carpaccio served with fried capers, gorgonzola cubes, rocket and celery mousse

MIDDLE COURSE

HOMEMADE KING PRAWN CANNELLONI

finished with béchamel sauce and a bisque jus

MAIN

MEZZE MANICHE AL RAGU DI CINGHIALE

Rich, egg mezze maniche pasta served with a traditional slow cooked ragu of Scottish wild boar finished with pecorino cheese

GUANCIA DI MANZO BRASATA **L**

Slow cooked Scottish beef cheek served with poached potatoe, savoy cabbage salad and beef juice

TRANCIO DI SALMONE PICANTE

Salmon fillet coated with an nuduja panco, baked in the oven served with pink grapefruit sauce and saute of cime di rapa

ZUCCHINA RIPIENA AL FORNO **V**

Soft courgette stuffed with saute of vegetables and buffalo mozzarella served with baked red onion, bread cannolo, peas and mint sauce

DESSERT

TIRAMISU

CAPRESE **N**

warm chocolate and nuts cake served with ricotta mousse

PANETTONE

Italian panettone served with burned spices sabayon cream

SELEZIONE DI FORMAGGI

G NO GLUTEN CONTAINING INGREDIENTS **V** VEGETARIAN

N CONTAINS NUTS **N** CONTAINS LACTOSE