

FESTIVE MENU

ONLY £25.95

WELCOMING VENETIAN SPRITZER COCKTAIL ON ARRIVAL

STARTER

COZZE ALLA TARANTINA 🌱🌱🌱🌱🌱 Deliciously juicy Scottish mussels, sautéed with cherry tomatoes, garlic white wine sauce with fresh homemade bread.

ARANCINI AL RAGU DI MANZO AL SENTORE DI PARMIGGIANO 🌱🌱🌱🌱🌱 Arancini filled with parmesan risotto and braised beef in red wine served with a dip.

INSALATA DI BURRATA 🌱🌱🌱 With comfited tomatoes, anchovies, black olives and bread croutons drizzled with olive oil.

CROSTINI CON FUNGHI E GORGONZOLA 🌱🌱
Mushroom and gorgonzola crostini (vegan cheese can be requested)

MAIN

TAGLIATELLE CON FARINA DI FARRO AL TARTUFO 🌱🌱🌱🌱🌱 Ribbons of spelt flour pasta with sautéed wild mushrooms and a black truffle cream sauce.

CONCHIGLIONI AL FORNO CON SALSICCIA, SALVIA E ZUCCA 🌱🌱🌱
Baked pasta shells with sausage sage & butternut squash glazed with gorgonzola and walnuts.

RISOTTO AI FRUTTI DI MARE 🌱🌱🌱🌱🌱
Creamy arborio rice infused with a shellfish stock cooked with mussels, prawns, squid.

SALTIMBOCCA DI POLLO 🌱🌱🌱🌱🌱 A ballotine of chicken wrapped with Parma ham and sage, with sautéed green beans, shallots and a sage and marsala wine sauce.

SALMONE ALL'ACQUA PAZZA 🌱🌱🌱🌱🌱 Salmon supreme grilled and dressed with a delicate sauce of black olives, mussels, cherry tomatoes and baby spinach.

VEGAN CARCIOFI AL LIMONE E AGLIO 🌱🌱🌱
Roasted artichoke hearts and red peppers, cherry tomatoes and olives with lemon and garlic, topped with herb breadcrumbs, vegan mozzarella.

PIZZA SALSICCIA E FRIARELLI 🌱🌱🌱 Mozzarella, a touch of tomato, mild sausage, friarelli, nduja and smoked cheese.

PIZZA PROFUMO DI MARE 🌱🌱🌱🌱🌱
White base pizza with torn buffalo mozzarella, provolone cheese, capers, olives, prawns, cherry tomatoes & smoked salmon finished with dill & drizzled balsamic glaze.

VEGAN PIZZA VEGETARIANA 🌱🌱🌱🌱🌱 Tomato, Vegan mozzarella, cherry tomatoes, mushrooms, roasted courgette & mixed peppers.

CHRISTMAS STYLE PIZZA 🌱🌱🌱🌱🌱 Tender pieces of turkey, red onion, potato, Italian sausage, with cranberry relish finished with chopped sage.

PIZZA WITH A CHOICE OF 3 TOPPINGS 🌱🌱🌱
Create your own pizza with any 3 toppings on a Margherita base.

DESSERT

DESSERT OF THE DAY

HOMEMADE PANNACOTTA 🌱🌱🌱
Smooth vanilla cream set with gelatine with a mixed berries compote.

CHOICE OF 2 SCOOPS OF ICE CREAM

VEGAN CHERRY CHOCOLATE BROWNIE CAKE Chocolate layer sponge filled with chocolate icing and cherry conserve, topped with vegan brownie and cherry drizzle.

DIETARY KEY 🌱 VEGETARIAN 🌱 VEGAN 🌱 PEANUTS 🌱 SESAME SEEDS
🌱 NUTS 🌱 CELERY 🌱 CEREALS CONTAINING GLUTEN 🌱 LUPIN
🌱 FISH 🌱 CRUSTACEANS (SHELLFISH) 🌱 MOLLUSCS (SHELLFISH)
🌱 SULPHUR DIOXIDE 🌱 EGGS 🌱 MILK 🌱 MUSTARD 🌱 SOYA