

# FESTIVE MENU

ONLY £25

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