

CHRISTMAS MENU

3 courses - £40 per person

TO START

SCHIACCIATA - sourdough focaccia, Lardo di Colonnata, local rosemary, Parmigiano Reggiano

or

BRUSCHETTA - sourdough focaccia, San Marzano tomato, Calabrian origano, Sicilian capers, Puglian olive oil. V/DF

or

INSALATA - Radicchio Trevigiano leaves, Parmigiano Reggiano, Balsamic Vinegar, organic Dolcetto raisin, organic walnuts. V/GF

MAINS

TORTELLONI DI ZUCCA

organic spinach pasta, local squash, Gorgonzola, Parmigiano Reggiano, Styrian pumpkin seeds. V

or

PORCHETTA UMBRA

Umbrian style hog roasted pork, local spinach, organic Dolcetto raisin, organic Lambrusco grape juice reduction. GF

or

LASAGNA ALLA BOLOGNESE

organic spinach pasta, local beef Bolognese ragu', besciamella, Parmigiano Reggiano.

or

TORTELLI di Granchio

fresh filled pasta, local crab and fish, San Marzano tomato, fresh chilli, anchovy pangrattato. DF

DESSERT

TORTA BAROZZI and GELATO - homemade chocolate, coffee, almond cake, gelato or sorbetto of choice. GF

or

BRIOCHE and GELATO - homemade Sicilian style brioche, gelato or sorbetto of choice.

or

AMARETTO - organic Sicilian almond biscuit, gelato or sorbetto of choice. GF/DF

For VEGAN options please enquire.

Discretionary service charge of 10% is applied to the final bill

For allergies or intolerance please advise in advance.