



Festive Menu

21st November to 30th December

Antipasti

Zuppa di funghi alla Toscana (v)
Creamy wild mushroom soup, thyme, smoked paprika, garlic croutons

Fritto misto di pesce
Deep fried squid, cod, garlic & herb mayonnaise

Saccottini di pera & formaggi (v)
Pear & goat's cheese ravioli pasta, Brandy pistachio creamy sauce

Terrina di anatra & arancia
Duck & orange pâté, red onion marmalade, Altamura toasted bread

Secondi

Tacchino di Natale (n)
Norfolk turkey, chestnut & thyme stuffing, pigs in a blanket,
roast potatoes, seasonal vegetables

Agnello al rosmarino
Slow-cooked shank of lamb, red wine jus,
chives mashed potatoes & tenderstem broccoli

Melanzana alla Parmiggiana (v)
Layers of fried aubergine, tomato & Parmesan cheese & mozzarella,
Altamura bread

Spigola al burro
Pan-fried seabass fillets, beurre blanc caviar, mashed potatoes
sautéed spinach

Risotto ai frutti di mare
Italian style risotto of prawn, mussels, clams, cherry tomatoes & white wine

Dolci

Affogato al caffè
Homemade fior di latte gelato with shot of espresso coffee

Panettone di Natale
Panettone bread & butter pudding with Amaretto custard

Torta pera & cioccolato (gf)
Flourless chocolate & almonds cake, caramelised pear & cinnamon

Formaggi Italiani
Dolcelatte blue cheese, Pecorino Romano & taleggio, biscuits,
pear & gin chutney

Lunch - £30 for 2 course, £35 for 3 course

Dinner - £35 for 2 course, £40 for 3 course

