

CHRISTMAS



PARTY MENU



ANTIPASTI STARTERS

TRIO DI MARE

Salmon and avocado roll, Local crab caponata salad, Deep-fried cod nugget on peas puree

MOZZARELLA IN CARROZZA

Breaded and deep-fried mozzarella on Neapolitan friarielli and smoked cheese fondue (V)

ANTIPASTO ITALIANO

Selection of Italian cured meat and cheeses with pickled vegetables salad and sourdough bread

ZUPPA

Lentils and endive soup with oregano and garlic croutons (V)

PORTATE PRINCIPALI MAINS

CANNELLONI

Handmade cannelloni filled with beef mince in béchamel sauce with porcini mushrooms cream
(Vegetarian option available with ricotta and spinach filling)

TORTELLI DI GRANCHIO

Local crab handmade tortelli with shellfish stewed in yellow tomato sauce
(Vegetarian option available with potato and porcini mushrooms filling on a butternut squash creamy sauce)

FILETTO DI SPIGOLA

Local seabass fillet with Jerusalem artichokes and black pepper in olives and tomato sauce on a bed of vegetables ratatouille

ARROSTO DI TACCHINO

Turkey roulade with chestnut stuffing on rosemary scented mashed potato, mixed vegetables and gravy

DOLCI DESSERTS

SELEZIONE DI DOLCI NATALIZI

Selection of traditional Italian Christmas desserts including panettone, pandoro and struffoli

BOMBOLONI RIPIENI

Traditional Italian fried doughnuts filled with Nutella, pastry cream and vanilla ice cream

TORTINO AL CIOCCOLATO

Handmade chocolate and orange fondant with rum and raisin ice cream

SELEZIONE DI FORMAGGI

Selection of Italian cheeses and biscuits

£35

