



 **CHRISTMAS MENU**   
£27.50

**ANTIPASTI**

**Insalata Belga con Gorgonzola e Pere**

Salad of chicory, pear, walnut and gorgonzola cheese dressed with lemon and walnut infused oil

**Fritto di Mare**

Deep-fried squid, whitebait, prawns & thin courgette strips, lemon and tartare sauce

**Ravioli Aperti con Essenza di Olio Tartufato**

Open ravioli topped with wild mushrooms, in a creamy asparagus sauce, drizzled with aromatic truffle oil

**Bresaola con Avocado e Scaglie di Grana**

Thinly sliced cured beef fillet with avocado and fresh parmesan shavings

**SECONDI PIATTI**

**Risotto alla Zucca e Amarone**

Risotto with butternut squash and amarone wine

**Merluzzo Avvolto con Prosciutto Puree di Patate e Porro all' Olio Extravergine**

Pan-roasted cod wrapped in parma ham, with potato and leek mash

**Polletto al Forno con Erbe Aromatiche**

Baby chicken roasted with aromatic herbs, served with game chips

**Costolette di Agnello con Gratinato di Bietole e Patate alla Triestina**

Pan-fried lamb cutlets with gratin of swiss chard, mashed potato with bacon & onion

**DOLCI**

**Zucotto di Panettone con Salsa al Cioccolato**

Italian cake with panettone, tia maria liqueur and ice cream, served with chocolate sauce

**Crème Brulee**

A rich egg custard hidden beneath a brittle topping of caramelised sugar

**Panna Cotta con Lamponi Freschi**

Traditional Italian cooked cream dessert flavoured with vanilla and topped with fresh raspberries

**Selezione di Formagi**

Chef's selection of Italian cheeses

Filter coffee or tea