



# CHRISTMAS 2023 *Menu*

For parties of 10 or more  
Pre-Order Required  
Please Enquire



# CHRISTMAS MENU



## ANTIPASTI

### SELECTION OF SHARING STARTERS

Served with traditional bread basket & mixed marinated olives

#### **Salumi Misti\***

Mixed cured Italian meats & cheeses with tomato & fresh fruits

#### **Moscardini Piccanti\***

Baby octopus slow-cooked in a red wine & chilli sauce

#### **Gamberoni Parigina\***

King prawns grilled with garlic, parsley & white wine

#### **Caponata\* VE**

Traditional Sicilian salad; celery, aubergine, sultanas, pine kernels

#### **Ravioli di Scamorza V**

Deep fried smoked mozzarella ravioli, with honey arrabbiata sauce

#### **Arancini 'Nduja**

Spicy 'nduja sausage & mozzarella rice balls, breaded & fried

## SECONDI

### MAIN COURSES

Meat & fish served with sautéed potatoes & seasonal vegetables

#### **Tacchino Farcito**

Roast turkey with chestnut, apricot, sultana & pine kernel stuffing with gravy & cranberry sauce

#### **Porchetta Arrosto**

Roasted, rolled premium suckling pig, with homemade gravy & spiced apple sauce

#### **Salmone al Brandy**

Salmon fillet in a brandy, wild mushroom & cream sauce with pink peppercorns

#### **Risotto Porcini & Tartufo\* V**

Risotto with wild porcini mushrooms, parmesan & fresh Italian truffle

#### **Girasoli di Zucca VE**

Handmade spinach ravioli filled with butternut squash in a pecan cream sauce

\* Marked dishes do not contain gluten, though may have been prepared where gluten is present

## DOLCE

### DESSERTS & GELATO

Freshly made in-house

#### **Frutti di Bosco V Cheesecake**

Fresh forest fruit cheesecake topped with winter berry sauce

#### **Tronchetto Natalizio V**

Italian-style chocolate log filled with chocolate mousse & amarena cherries

#### **Zuccotto V**

Panettone sponge dome filled with gelato & topped with amaretto liqueur

**Coppa Gelato** Homemade gelato or sorbet, please ask for today's flavours VE V

