

# **Festive Menu**

2 Course - £27 per person 3 Course - £33 per person

## Complimentary Glass of Prosecco or House Wine

#### Starters

Bruschetta With Smoked Salmon, Ricotta, Olives Paste And Rocket
-Cream Of Lentils, Crostini Al Pecorino And Semi Dry Tomato
-Arancino Al Pistacchio, Mortadella And Parmigiano Cream
-Burrata Fritta, Avocado Cream And Spicy Tomato Sauce
-Calamari And Gamberi Fritti, Homemade Tartara Dip

### Main

-Spaghetti Al Salmone, Courgette In A Pink Creamy Sauce

-Ravioli Filled Ricotta And Spinach In A Porcini Mushroom,

Asparagus And Truffle Sauce

-Beef Steak 21 day Mature, Cooked In Wood Fire Oven,

Topped With Porcini Cream, Side Of Truffle And Parmesan Chips

-Pizza Gamberi Burrata, Avocado, King Prawns,

Cherry Tomato, Balsamic Cream

-Risotto Ai Frutti Di Mare

#### Desserts

-Panettone Warm , Vanilla Ice Cream, Pistachio Cream -Tiramisu Classico Homemade -Panna Cotta With Chocolate And Amarena -Baba Al Limoncello

