



CHRISTMAS SET MENU

£35 + £7 FOR DESSERT

APPETISERS (TO SHARE ON THE TABLE)

GARLIC PIZZA BREAD v
Pizza bread with tomato, garlic and
extra virgin olive oil

OLIVE CASERECCIE
Sicilian olives, marinated in garlic, fresh
chillies, parsley and extra virgin olive oil

STARTERS

TERRINA DI MONTAGNA
Homemade duck terrine, with Italian
sausages, mushrooms, carrots &
asparagus served with chargrilled brioche,
rocket leaves and honey infused with
mixed herbs

ZUPPA VALTELLINESE v
Homemade soup with pearl barley,
cannellini beans, carrots, chickpeas,
onions, olive oil, rosemary, Parmesan
cheese and
a touch of tomato

MAIN COURSES

PESCE SPADA VALDOSTANO
Fresh swordfish chargrilled topped
with cherry vine tomatoes,
black olives, capers, mixed herbs
served with green beans with
lemon juice and garlic

TACCHINO ROLLE
Turkey breast rolled with spinach,
mushrooms, garlic, rosemary and
guanciale served with a homemade
blueberry jus

STINCO DI AGNELLO
Slow cooked lamb shank cooked in a
port wine, celery, carrots, onions, garlic
and rosemary served with homemade
mashed potato

RISOTTO DI CAMPAGNA v
Italian arborio rice, slow cooked
with onions, Musica white wine, butter,
spinach, guanciale, fresh garlic,
Parmesan cheese and olive oil

PIZZA BIANCA NEVE v
Chargrilled aubergines, courgettes,
peppers, stracciatella di bufala and toasted
pistachio nuts