

# CHRISTMAS SET MENU

2-COURSES FOR £27.50

## Starter

### COCKTAIL DI GAMBERI

Argentinian red prawn cocktail, served in a pan brioche with salsa rosa & mixed vegetable concasse'

### FRITTURA DI CALAMARI (GF)

Deep-fried calamari accompanied with our homemade chive mayonnaise

### MINISTRONE (AGF) (VE)

Traditional mixed vegetable soup. Served with toasted sourdough bread

### POLPETTE DI WAGYU (GF)

Wagyu meatballs to make our Nonna's proud. Gently cooked in a rich tomato & cheese sauce

### BEETROOT CARPACCIO (VE) (GF)

Marinated beetroot sliced carpaccio-style, rocket salad, vegan burrata & pomegranate

### CANNELLONE (V)

Cannellone filled with ricotta & porcini mushrooms, baked and served with Parmigiano sauce & black truffle

## Main

### BRANZINO AL CARTOCCIO (GF)

Fillet of sea bass steamed with cherry tomatoes and bisque sauce, clams, mussels & prawns. Served with roast potatoes

### LASAGNA

Homemade traditional beef ragu' lasagna & besciamella al Parmigiano

### PACCHERO L'ULIVO (V) (AVE)

Paccheri pasta in a silky cherry tomato sauce, basil cream & burrata cheese ball. Add Argentinian red prawns +£4

### PIZZA (AVE)

Classic Margherita base. Add 2 toppings of your choice or Calzone al ragu'. Gluten free base available +£2

### INVOLTINO DI TACCHINO (GF)

Roasted turkey breast, stuffed with cheese & mushrooms, rolled with guanciale ham. Served with broccoli, carrots, roast potatoes & cranberry sauce

### RAVIOLI AL SALMONE

Homemade ricotta & parmigiano ravioli, served with smoked salmon cream sauce & zucchini alla scapece

### RISOTTO ALLO ZAFFERANO (GF)(AV/AVE)

Carnaroli rice with porcini mushrooms, Moroccan saffron, salted butter and finished with beef jus

### BISTRO' RUMP +£10 (GF)

8oz bistro' rump served with caramelised onion & french fries

(GF) Gluten Free (AGF) Available Gluten Free  
(V) Vegetarian (AV) Available Vegetarian  
(VE) Vegan (AVE) Available Vegan

Please ask us about allergy information.

