



Christmas Day Menu

3 COURSES £95

Entree'

WELCOME DELLO CHEF (GF)

Accompanied with a complementary glass of raspberry Bellini or an alcohol free house punch

Starter

CACIUCCO DI MARE (AGF)

A rustic Tuscan seafood stew combining prawns, mussels, clams & seabass in a fragrant tomato and garlic sauce, finished with herbs & toasted sourdough

RAVIOLO ALLA GENOVESE

Fresh ricotta & Parmesan ravioli with 4-hour slow-cooked Wagyu Genovese ragù. Finished with Pecorino fondue & crunchy onion

TARTARE DI MANZO (AGF)

Welsh Wagyu beef tartare with Grana Padano waffle, parsley sauce & buffalo burrata

CANNELLONI AI FUNGHI (V)

Ricotta & porcini cannelloni with Pecorino béchamel & fresh black truffle

Main

GRIGLIATA DI PESCE MISTO (GF)

Mixed grilled seabass, king prawns & swordfish with lemon-butter sauce, garlic spinach & roast potatoes

ROAST XMAS (AGF)

Prime sirloin or turkey with broccoli, honey-glazed carrots, roast potatoes, homemade gravy & warm focaccia bread

TAGLIATELLE ALL'ASTICE (AGF)

Egg tagliatelle pasta with lobster bisque & cherry tomatoes sauce, parsley, basil and fresh whole lobster

COTE DU BOEF +£30 (GF)

30oz cote du boef, served with broccoli, carrots, rocket & parmesan salad, hand cut chips & a sauce of your choice between peppercorn or gravy. Designed to share

LASAGNE DI VERDURE (V)

Classic oven-baked lasagna filled with Mediterranean vegetables, enriched with béchamel & smoked provola cheese



Dessert

TIRAMISU'

Classic homemade tiramisu'

TORTINO AL CIOCCOLATO ^{(GF)(VE)}

Iconic Tortino al cioccolato served warm with dark chocolate heart

PANETTONE

Traditional Italian panettone, served with warm vanilla custard cream & chocolate sauce

CHEESECAKE

Tangy yogurt & soft cheese set to make our signature cheesecake:

Lemon - Red fruits - Nutella

AFFOGATO AL CAFFE'

Vanilla Gelato accompanied with a shot of espresso & Baileys

(GF) Gluten Free (AGF) Available Gluten Free

(V) Vegetarian (AV) Available Vegetarian

(VE) Vegan (AVE) Available Vegan

Please ask us about allergy information.



Christmas Day Kids Menu

3COURSE £45



Entree'

WELCOME DELLO CHEF (GF)

Accompanied with a complementary glass of alcohol free house punch



Starter

CALAMARI FRITTI (GF)

Deep fried calamari served with mayonnaise



MEATBALLS (GF)

Classic beef meatballs, cooked in a rich tomato sauce & parmesan sprinkle

MAC&CHEESE

Small tube pasta baked in oven with smoked provola & mozzarella cheese



Main

LASAGNA

Homemade beef ragu lasagna



ROAST XMAS (GF)

Prime sirloin or turkey with broccoli, honey-glazed carrots, roast potatoes, homemade gravy & warm focaccia bread



COTOLETTA DI POLLO (GF)

Breadcrumbed deep fried chicken breast, served with hand cut chips



CARBONARA OR BOLOGNESE

To choose from spaghetti alla Carbonara or with a bolognese ragu'

Dessert

TORTINO AL CIOCCOLATO (GF)(VE)

Iconic Tortino al cioccolato served warm with dark chocolate heart

GELATO (GF)

2 scoops of ice cream to choose from:
Chocolate - Vanilla - Strawberry

PANETTONE

Traditional Italian panettone, served with warm vanilla custard cream & chocolate sauce

