

Vellutata di piselli e Pecorino (Vegetarian)

Petit pois peas velouté, Pecorino cheese, toasted almonds, bread croutons

Mousse al salmone affumicato

Ricotta cheese mousse, Scottish Smoked salmon, fresh dill, lemon zest

Bresaola, rucola e grana (GF)

Italian Bresaola, Rocket, Parmigiano flakes, citronette

MAINS

Arrosto di Tacchino (GF)

Roasted turkey rolled in pancetta, roasted vegetables, roast potatoes & gravy

Panciotti Capesante e Gamberetti

Scallops and prawns filled egg pasta served with creamy grilled courgette sauce

Spezzatino di manzo al vino rosso (GF)

Beef stew cooked in red wine in our wood-fired oven served with roast potatoes

Penne Da Vinci (Vegetarian)

Penne pasta served in Ricotta and Mascarpone cheese sauce, confit tomatoes and toasted pistachios

Christmas Special wood-fired Pizza Lasagna

San Marzano tomato sauce, mozzarella, beef Bolognese sauce, Parmigiano cheese

DESSERTS

Festive Cheesecake

Salted caramel & banana sauce

Tiramisu al pistacchio

Italian style apple pie served with vanilla gelato

Lunch

2 courses £30

3 courses £35

Dinner

2 courses £35

3 courses £40

A deposit of £10 per person is required to confirm your booking. Menu subject to minor seasonal changes. If you have a food allergy please inform us before your arrival.