

# Christmas set menu

3 courses 28.95

## **Pane fresco della casa**

Freshly baked organic Tuscan bread

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## **Ribollita (v)**

Tuscan bean and cabbage soup

## **Bruschetta ai funghi (v) (n)**

Field mushrooms filled with garlic spinach and goats cheese served with basil pesto and toasted pine nuts

## **Arancini di gamberoni**

Spicy risotto cakes with prawns

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## **Branzino Siciliano**

Sea bass, tomato, garlic, olives, capers and lemon with rosemary roasted potatoes

## **Tacchino ruspante con gnocchi**

Free range turkey escalope with roast pumpkin, gnocchi and sage

## **Crostata di manzo**

Char grilled marinated 8oz rib-eye steak with roasted rosemary 'al forno' potatoes and red wine sauce  
£2.00 supplement required

## **Cannelloni alla zucca (v) (n)**

Baked winter squash and goats cheese cannelloni

All our main courses are served with a selection of green vegetables

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## **Tiramisú**

Sponge fingers, mascarpone, Marsala and coffee liqueur

## **Panna cotta (n)**

Vanilla cream with mulled winter berries

## **Panettone all'inglese (n)**

Warm panettone pudding with double cream

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(n) (v) denote dishes which contain nuts or are suitable for vegetarians.

Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our items.

All prices are in £'s and inclusive of VAT.  
There is a discretionary 10% service charge for parties of 6 or more.