



Christmas Dinner Menu

€45.00 For three courses

Selection of bread and olives upon arrival

Contains G

CREMA DI PISELLI CON BURRATA GAMBERI E GRISSINI

Pan-fried prawns served with burrata cheese and green peas, on a layer of cream and topped with crushed breadsticks. Contains C G (wheat) M

**CROSTONE DI PANE CON RICOTTA AL LIMONE,
SALMONE AFFUMICATO E SEDANO CROCCANTE**

Rustic bread with lemon flavoured ricotta cheese, smoked salmon and a crispy celery salad.
Contains CY F G (wheat) MK

ANTIPASTO ALL'ITALIANA

Artisan Italian salami, cheese, olives and pickles, served with grilled rustic bread.
Contains G (wheat) MK SP N SS

INSALATA DI QUINOA CON SALSA DI BASILICO (V)

Quinoa salad with red peppers, leeks, carrots and asparagus with a basil pesto sauce.
Vegan option available with kale pesto.
Contains MK SP

MOZZARELLA FRITTA CON SALSA ARRABBIATA E BASILICO FRITTO (V)

Mozzarella coated in breadcrumbs and lightly fried, served with spicy arrabbiata sauce and crispy basil leaves.
Contains G (wheat) MK

TRADITIONAL ITALIAN MINISTRONE SOUP (V)

Made fresh daily with seasonal vegetables and served with rustic bread.
Contains G MK CY

TACCHINO RIPIENO

Fillet of turkey stuffed with sage and onion, wrapped in Italian speck and served with baby potatoes, mashed carrots and cranberry sauce on the side.

Contains G (wheat) MK SP

STUFATO DI AGNELLO CASTAGNE E BACCHE DI GINEPRO CON PUREA DI PORRI E PATATE

Slow cooked lamb stew with chestnut and juniper berries, served with mashed potatoes and leeks with rustic bread on the side.

Contains G (wheat) CY MK N (chestnuts)

RAVIOLI TALEGGIO E GUANCIALE

Ravioli pasta filled with ricotta cheese and spinach, served with a taleggio cheese sauce and crispy Italian guanciale.

Contains G (wheat) MK SP

TAGLIATA DI TONNO AL SESAMO CON INSALATA DI MISSICANZA ARANCIA CIPOLLE ROSSE E MOUSSE DI AVOCADO

Chunks of pan-fried tuna fillet coated with sesame seeds and served on a bed of baby leaves, oranges and red onions with avocado mousse on the side.

Contains F MK SS

TAGLIATELLE CON RAGU DI CERVO E PORCINI

Tagliatelle egg pasta with venison ragu, porcini mushrooms and a touch of cream.

Contains CY G (wheat) MK

MELANZANE ALLA PARMIGIANA (V)

Layers of aubergine, mozzarella and parmesan baked in a tomato sauce and served with either fries or salad. *Vegan option available with vegan cheese.*

Contains G (wheat) MK

CRÈME BRÛLÉE ALLA CANNELLA

Crème brûlée cooked with cinnamon and topped with spiced dried apple.

Contains G (wheat)

MOUSSE AL CIOCCOLATO BIANCO CON FRAGOLE E PISTACHIO

White chocolate mousse topped with fresh strawberries and pistachio.

Contains N (pistachio)

SELECTION OF SORBET (VEGAN)

Coconut and Lemon served with berries and caramel sauce. Gluten free.

All 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking.

Gluten = G

Crustaceans = C

Mustard = M

Sesame Seeds = SS

Eggs = E

Fish = F

Sulphites = SP

Lupin = L

Celery = CY

Molluscs = ML

Soybeans = S

Peanuts = P

Nuts = N

Milk = MK