

FESTIVE MENU

Antipasto

Vellutata di Zucca (v/can be gf)

A rich soup of blended roasted pumpkin, onions, garlic and spices
Served with homemade focaccia

Paté di Salmone Affumicato (can be gf)

Smoked salmon, cream cheese pate, fresh lemon and herbs
Served with homemade focaccia

Carpaccio di Porchetta (can be gf)

Thinly sliced slow cooked pork carpaccio, rocket, parmesan, lemon dressing
Served with homemade focaccia

Secondi

Ravioli di Zucca (v)

Ravioli pasta parcels filled with sweet roasted pumpkin, light sage butter, red amaranth, toasted hazelnuts

Rana Pescatrice (gf)

Monkfish fillet, champagne beurre, truffle mash potato, glazed carrot chutney

Petto di Tachino (gf)

Roast turkey wrapped in pancetta, filled with sausage, sage and chestnut stuffing, roast potatoes, caramelised vegetables, thyme jus, cranberry sauce

Desserts

Cupola al Cioccolato e Arancia Jaffa orange chocolate dome, chocolate sauce, berries

Panettone Warmed panettone, creamy custard sauce

Tiramisu our traditional family recipe