

CHRISTMAS DAY

5 COURSES 150.00

★ DRINK ON ARRIVAL ★

TEMPIO PROSECCO EXTRA DRY 125ml

★ CANAPE ★

TORTELLINI DI BRESAOLA

Folded bresaola, filled with truffle ricotta, roasted hazelnut & chive

CROUSTARDE DI GRANCHIO

Hand-picked native crab, avocado & lemon

ARANCINI (V)

Wild mushroom risotto ball, mozzarella, confit garlic aioli

★ FOR THE TABLE ★

FOCACCIA (VG)

Freshly baked focaccia, extra virgin olive oil & Maldon sea salt

★ ANTIPASTI ★

Please choose one of the below

COCKTAIL DI GAMBERI

North Atlantic prawns, wild king prawn, spicy cocktail sauce, pickled cucumber, avocado, lemon & parsley

CARPACCIO

Thinly sliced raw beef, Venetian dressing, rocket & Parmesan Reggiano salad

CAPELANTE

Pan-seared king scallops, salmoriglio sauce, creamed potatoes, garlic spinach & crispy breadcrumbs

BURRATA CON ZUCCA (V)

Apulian creamy mozzarella, pumpkin, garlic, toasted soy sunflower & pumpkin seeds, extra virgin olive oil & mint

BRUSCHETTA CLASSICA (VG)

Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil

BRUSCHETTA CON FUNGHI (V)

Toasted sourdough, wild & chestnut mushrooms, cream, garlic, truffle ricotta, truffle oil & flat leaf parsley

★ SECONDI ★

Please choose one of the below

ARROSTO DI TACCHINO

Oven roast turkey, apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

BRANZINO

Whole filleted sea bass, salsa per pesce, lemon & parsley

RAVIOLI GRANCHIO

Hand-picked native crab filling, North Atlantic prawns, lobster sauce, red chilli, garlic, basil & chives

BISTECCA DI FILETTO

225g fillet steak, served with fries & peppercorn sauce

POLLO AL TARTUFO

Roast chicken breast, truffle gnocchi, mushroom & truffle cream

PARMIGIANA (V)

Fried layers of aubergine, tomato, mozzarella, & basil pesto

LASAGNA CONTADINA (VG)

Slow-cooked vegetable ragù, soya béchamel, tomato, plant-based cheese & fresh basil

★ DOLCI E FORMAGGI ★

Please choose one of the below

TIRAMISÙ DI NATALE (V)

Espresso soaked panettone, festive brandy cream, brandy custard & almond brittle

ZEPPOLE (V)

Soft choux bun, vanilla cream, Nutella ice cream, hazelnut brittle & chocolate sauce

GELATI (V)

Selection of award-winning ice cream - Vegan flavours available on request

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce & vanilla ice cream

PANNA COTTA

Set vanilla cream, amarena cherries & amaretti biscuit

FORMAGGI

24-Month Parmigiano Reggiano, blu di capra cheese, truffle honey, pear & biscuits

(V) Vegetarian (VG) Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

CHRISTMAS DAY25

CHRISTMAS
ALL'ITALIANA

YOUR ITALIAN FESTIVE ESCAPE



PICCOLINO

