



Christmas MENU

STARTERS

BRUSCHETTA DELLE FESTE

Homemade bread layered with velvety ricotta, sweet honey, walnuts, and sprinkled with pomegranate.

FOCACCIA D'ORO

A winter-inspired focaccia layered with red onions, creamy blue cheese, and crunchy walnuts.

CAPONATA DORATA

A rich Sicilian-style caponata with roasted pumpkin, sweet raisins, pine nuts, and briny capers

MAIN COURSE

AGNELLO RUSTICA

Tender lamb cutlets paired with seasonal root vegetables, roasted to perfection.

BRANZINO DE NATALE

Delicate seabass with lemon, thyme, and parsley, paired with smashed potatoes

INVOLTINI DI MELANZANE

Rolled aubergine with almond ricotta, baked in a light tomato sauce and finished with golden breadcrumbs

FESTA D'INVERNO

A festive plate of roast turkey with velvety mashed potatoes, roasted root vegetables, and rich gravy.

DESSERTS

PISTACCHIO TIRAMISU

WHITE CHOCOLATE SOUFFLE

MIXED BERRY CREME BRULEE

£45 PER PERSON