

FESTIVE

MENU UNO • £40 P.P.

ANTIPASTI

TORTELLINI DI MANZO

Traditional beef tortellini served in a rich broth, sprinkled with peppery Pecorino Romano

BRUSCHETTA POMODORINI ED PESTO DI RUCOLA **VG**

Our Famous Confit cherry tomato bruschetta, topped with rocket and almond pesto

POLENTA, NDUJA E FONDUTA DI PARMIGIANO **GF**

Crispy polenta cake, spicy 'Nduja medallion, Parmesan fondue

BURRATA CON FUNGHETTI E PERLE DI BALSAMICO **GF | V**

Apulian burrata served with pickled wild mushrooms, curly endive and balsamic caviar

COZZE TREBBIANO E ROSMARINO **GF**

Shetland mussels steamed in a white wine, rosemary and butter sauce

VELLUTATA DI CANNELLINI **VG**

Cannellini beans and rosemary veloute, served with a garlic crouton and rosemary infused oil

PIATTO PRINCIPALE

PAPPARDELLE AL RAGU TOSCANO

Fragrant, rich and aromatic sauce made with braised beef and pork, Tuscan red wine and herbs.

NASELLO ALL'ACQUA PAZZA **GF**

Pan fried hake supreme served in a cherry tomatoes, capers, olives, garlic and white wine light sauce.

GUANCIA DI MANZO AL BAROLO **GF**

Beef cheek braised in Barolo wine, creamed parmesan potatoes and sauteed wild mushrooms.

LINGUINE AL CAPULIATO CON RICOTTA DI PECORA

V | VG on request

Intense sun-dried tomatoes, basil, garlic and chilli pesto, with a quenelle of Sicilian sheep ricotta to complement its bold flavour.

PAUPIETTE DI TACCHINO RIPIENA, MELE, PATATE E CAVOLETTI

Roasted stuffed turkey paupiette, served with roasted apples, potatoes, brussels sprouts and peas.

GNOCCHI ALLA GENOVESE **V**

Soft and delicate potato pillows, gently simmered in a Genoa style pesto with basil, pine nuts, and Parmigiano Reggiano.

DOLCI

PANETTONE BREAD AND BUTTER PUDDING **V**

A twist on traditional bread and butter pudding, using panettone slices and chocolate drops served with crème anglaise.

PANNACOTTA ALL'ARANCIA AMARA

Vanilla pannacotta served with a signature orange and Amaro Averna sauce.

PICCOLA CAPRESE **GF | V**

Hazelnut chocolate cake, chocolate sweet ricotta and fresh raspberry.

SELEZIONE DI FORMAGGI

Selection of three Italian cheeses, served with oatcakes, grissini and chutney

SORBETTO AL LAMPONE **GF | VG**

Artisanal raspberry sorbet, strawberry pearls and freeze-dried raspberry.

CROSTATA AL CIOCCOLATO ED ARANCIA **GF | VG**

A sweet vegan and gluten free pastry case, filled with orange marmalade and chocolate ganache, topped with a chocolate mirror glaze

DIVINO

WINE BAR & RESTAURANT

GF NO GLUTEN CONTAINING INGREDIENTS • **V** VEGETARIAN • **VG** VEGAN
(If you have any allergies please let your waiter know)