

FESTIVE

MENU UNO • £39.95 P.P.

ANTIPASTI

BRUSCHETTA CON POMODORINI **VG**

Isle of Wight confit cherry tomato bruschetta, topped with basil pesto

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

Burrata from Puglia, served with pickled wild mushrooms, curly endive and balsamic pearls

POLENTA FRITTA CON STUFATO DI FUNGHI **GF | V**

Fried polenta topped with seasonal mushroom stew

TORTELLINI DI MANZO IN BRODO

Beef filled tortellini served in homemade chicken broth, sprinkled with Parmigiano Reggiano

PIATTO PRINCIPALE

PAUPIETTE DI TACCHINO RIPIENA

Roasted turkey paupiettes with sage and onions stuffing, served with roast potatoes, sauteed sprouts and caramelised onion

NASELLO ALL'ACQUA PAZZA **GF**

Pan fried hake fillet served on stewed red onions with cherry tomatoes, capers, olives, garlic, oregano and white wine

RIGATONI AL RAGÙ TOSCANO

Our signature Ragù, made with braised Scottish beef and pork, Merlot wine and fresh herbs

SCIALATELLI AL CAPULIATO **V | VG on request**

Fresh pasta tossed with sun-dried tomatoes, garlic and basil pesto, topped with whipped fresh ricotta

DOLCI

PANETTONE E CREMA PASTICCERA **V**

Bread and butter style pudding made with Panettone, chocolate drops and custard

PANNA COTTA ALLE BACCHE INVERNALI **GF**

Vanilla Panna cotta served with mulled wine berry compote

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

Vegan and gluten free tart with orange flavored chocolate ganache

TIRAMISÙ **V**

An Italian favorite, you know it

FESTIVE

MENU DUE • £49.95 P.P.

ANTIPASTI

BRUSCHETTA CON POMODORINI **VG**

Isle of Wight confit cherry tomato bruschetta, topped with basil pesto

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

Burrata from Puglia, served with pickled wild mushrooms, curly endive and balsamic pearls

TEMPURA DI GAMBERI E CAVOLFIORE ROMANESCO

King prawns and Romanesco cauliflower in a light and crispy tempura, served with homemade garlic mayonnaise

POLENTA FRITTA CON STUFATO DI FUNGHI **GF | V**

Fried polenta topped with seasonal mushroom stew

TORTELLINI DI MANZO IN BRODO

Beef filled tortellini served in homemade chicken broth, sprinkled with Parmigiano Reggiano

COZZE TREBBIANO E ROSMARINO **GF**

Steamed Shetland mussels with Trebbiano wine, garlic, chili, rosemary and butter sauce.

PIATTO PRINCIPALE

PAUPIETTE DI TACCHINO RIPIENA

Roasted turkey paupiettes with sage and onions stuffing, served with roast potatoes, sauteed sprouts and caramelised onion

GUANCIA DI MANZO AL MERLOT **GF**

Our signature beef cheek, slowly braised with Merlot wine, warm spices and fresh herbs. Served with creamy mash potato, sauteed wild mushrooms and balsamic Borretane onions

NASELLO ALL'ACQUA PAZZA **GF**

Pan fried hake fillet served on stewed red onions with cherry tomatoes, capers, olives, garlic, oregano and white wine

RIGATONI AL RAGÙ TOSCANO

Our signature Ragù, made with braised Scottish beef and pork, Merlot wine and fresh herbs

SCIALATELLI AL CAPULIATO **V | VG on request**

Fresh linguine pasta tossed with sun-dried tomatoes, garlic and basil pesto, topped with whipped fresh ricotta

GNOCCHI CON NOCI E GORGONZOLA **V**

Soft potato gnocchi tossed in butter and sage, with walnuts and Gorgonzola

DOLCI

PANETTONE E CREMA PASTICCERA **V**

Bread and butter style pudding made with Panettone, chocolate drops and custard

PANNA COTTA ALLE BACCHE INVERNALI **GF**

Vanilla Panna cotta served with mulled wine berry compote

SELEZIONE DI FORMAGGI **GF on request**

Selection of Italian cheeses, served with oatcakes and chutney

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

Vegan and gluten free tart with orange flavored chocolate ganache

TORTA CAPRESE ALLA NOCCIOLA **GF | V**

Chocolate and hazelnut cake served with sweet ricotta and blueberries

TIRAMISÙ **V**

An Italian favorite, you know it