



FESTIVE SET MENU

SET MENU 2 COURSE £30 Lunch £35 Evening | 3 COURSE £35 Lunch £40 Evening

(Includes any Starter Pizza or Pasta + Veggie Wellington and a glass of Prosecco)

For groups of 8 or more and pre-order only

BREAD COURSE

A Selection of Festive Breads and Chutney Additional 11.50 per 2ppl

Chili & Chorizo Jam | Chestnut Honey Butter (n) | Truffle Ricotta

STARTERS

Classic Pomodoro Bruschetta (v) (n)

Toasted sourdough topped with diced fresh plum tomatoes, sweet yellow heritage cherry tomatoes and peppers, torn basil leaves, red onion and basil pesto on toasted bread, topped with wild rocket and a balsamic reduction

Calamari

Lightly floured pieces of squid, quick fried and served with a garlic mayonnaise dip and wild rocket

Baked Cod Loin

Lightly dusted fennel flour, pickled wild mushrooms, smoked Jerusalem artichoke purée, cured soy and lime egg yolk

Turkey Arancini

With lemon, thyme, hints of chilli and mozzarella, parsnip yoghurt purée, spiced clementine jam

Mushroom Zola Bruschetta (v) (n)

Artisan in-house baked Pugliese bread, topped with garlic, sautéed chestnut mushrooms with Gorgonzola and mascarpone cream. Finished with walnuts and white truffle oil

Meat'A'Ball

Nonna's homemade meatballs in our rich tomato and Nduja ragu, parsley and parmigiano served with Pugliese bread

PASTA

Linguine Bolognese

Fresh three meat ragu (Lamb, Veal and Beef) with Nonna's tomato sauce

Cassaraccia Alla Nonna

Crispy pancetta, button mushrooms, chicken, rosemary, thyme, garlic, parsley and tomato ragu with a touch of cream

Linguine Salmore

Smoked salmon, garlic and parsley in a creamy white wine sauce with a splash of tomato ragu, topped with frise

Cassaraccia Genovese (v) (n)

Courgette, green beans, red onion and black olives in a creamy pesto sauce
Add chicken: +3.50

Linguine Carbonara

Crispy pancetta and cured guanciale (cured pig cheek similar to pancetta), onions, parsley, egg yolk and pecorino. Finished with a touch of cream

Wild Boar Ravioli

Hand folded pasta filled with wild boar, mixed herbs and mascarpone, gently fried in a sage butter alongside wild mushrooms, wild boar sausage meatballs, in a creamy garlic red wine sauce. Finished with shavings of black winter truffle

Conchiglie Tricolore Alla Pistachio (v) (n)

Tri-coloured pasta shells with a watercress and pistachio pesto, yellow cherry tomatoes and asparagus

Add: Fresh Burrata to any Pizza or Pasta 3.50

WOOD FIRED PIZZA

Margherita (v)

DOP tomato sauce, fior di latte mozzarella, parmigiano reggiano and fresh basil. Finished with EVO oil
Add Chicken: + 3.50

Bosco

DOP tomato sauce, fior di latte mozzarella, parmigiano reggiano, prosciutto crudo and sautéed portobello mushroom. Finished with EVO oil

Neapolitan Guy

DOP tomato sauce, fior di latte mozzarella, parmigiano reggiano, wild crispy capers, black olives and anchovies. Finished with EVO oil

Picante Paradiso

DOP tomato sauce, fior di latte mozzarella, nduja sausage, salsiccia picante (premium pepperoni) and fresh chilli. Finished with EVO oil

The Truffle Choke (v)

Garlic bianco creme fraiche base, black truffle and artichoke tapenade, rosemary french fries, seasonal black truffle shavings and truffle pecorino. Finished with wild rocket

Suckling Pig

Garlic bianco crème fraiche base, smoked Scamorza cheese, grilled slices of succulent pork, roasted sweet honey glazed parsnips, and caramelised white onion and apple chutney.
Finished with pork crackling dust

Dirty Pink Lady

Black and green olive tapenade base, topped with smoked salmon, lemon zest, grilled and crispy courgette. Finished with a touch of chilli

MAINS

(£5 Supplement for a Mains)

Chicken Paillard

Truffle hash brown, torched brussel leaves. Finished with a black garlic and caper beurre blanc and red currants

Festive Veggie Wellington and Cranberry Chutney (n)

Filled with parsnip Swiss chard, soft chestnuts, sage and onion, encased in puff pastry. Sautéed fennel potatoes. Finished with charred leek jus

Pollo Romano 2

French corn fed free range chicken supreme wrapped in Parma ham and sage, baked in a white wine and butter sauce and served with green beans and garlic roasted new potatoes

28 Day Aged Dry 8oz Rolled Ribeye Steak

Garlic and rosemary roasted new potatoes, wilted spinach and grilled cherry tomatoes, served with your choice of sauce.

Pizzalola, Peppercorn or Mushroom Zola

(Locally sourced award winning matured West Country beef individually selected by The Meat Shop in Bedford. Grass fed suckler herds, dry aged for a minimum of 28 days)

SIDES

Garlic Bread

6.00

with Cheese 7.50

Pigs in Blankets

With paprika and hot honey

8.95

Hand cut French Fries 4.75

Rosemary 5.75

Truffle & Parmesan 5.75

Truffle & Parmesan Churros

6.80

Rocket & Parmesan

Salad

5.50