



## FESTIVE SPECIALS

### STARTERS

#### **Baked Cod Loin 11.50**

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

#### **Festive Salad 9.95**

*Radicchio, Gorgonzola, fig and spiced honey. Fig and honey crackers*

#### **Turkey Arancini 10.50**

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

### PASTA

#### **Cioppino - Italian Seafood Stew Alla Gnocchi 29.50**

*Line caught mussels, large shell on king prawns and cod loin. Served in a roasted red pepper, tomato, white wine sauce with sautéed gnocchi*

#### **Wild Boar Ravioli 28.95**

*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) 25.95**

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

### WOOD FIRED PIZZA

#### **The Truffle Choke (v) 17.95**

*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 19.50**

*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 18.95**

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

### MAINS

#### **Chicken Supreme 29.50**

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

#### **Venison Loin 31.50**

*Fondant potato, parsnip cream, pickled Shimeji mushroom, wild poached pear and wild charred spruce*

#### **Festive Veggie Wellington and Cranberry Chutney (n) 26.95**

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

### SIDES

#### **Tenderstem Broccoli (n) 8**

*Sautéed in brown butter, chilli flakes, Fresh truffle and walnuts*

#### **Fire Roasted Bone Marrow 10.50**

*Tossed in truffle honey & rosemary salt*

#### **Creamed Cauliflower & Brussels 7.50**

*With halloumi and nigella seeds*

#### **Pigs in Blankets 8.95**

*Chipolata sausages wrapped in smoked streaky bacon with paprika and hot honey*



# THE CLASSIC MENU

## BREAD COURSE

**A Selection of Festive Breads and Chutney 11.50**

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

## STARTERS

**Classic Pomodoro Bruschetta (v) (n) 10.50**

*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 10.70**

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

**Meat'A'Ball 11.95**

*Nonna's homemade meatballs in our rich tomato and Nduja ragu. Topped with parmesan, chopped parsley and served with artisan in-house baked Pugliese bread*

**Mushroom Zola Bruschetta (v) (n) 10.95**

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

## PASTA

**Linguine Bolognese 19.20**

*Fresh three meat ragu (Lamb, Veal and Beef) with Nonna's tomato sauce. Topped with parmigiano reggiano*

**Cassaraccia Alla Nonna 19.50**

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

**Linguine Salmone 20.75**

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

**Cassaraccia Genovese (v) (n) 17.95**

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

**Linguine Carbonara 18.95**

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

## WOOD FIRED PIZZA

**Margherita (v) 14.95**

*DOP tomato sauce, fior di latte mozzarella, parmigiano reggiano and fresh basil. Finished with EVO oil*

*Add Chicken: + 3.50*

**Bosco 18.25**

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

**Neapolitan Guy 17.95**

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

**Picante Paradiso 19.95**

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

**Add: Fresh Burrata to any Pizza or Pasta 3.50**

## CARNE

**Pollo Romano 28.50**

*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 32.50**

*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

**Garlic Bread**  
Cheese  
7.50

**Hand cut French Fries 4.75**  
Rosemary 5.75  
Truffle & Parmesan 5.75

**Truffle & Parmesan**  
Churros  
6.80

**Rocket & Parmesan**  
Salad  
5.50