

# Festive Menu

Lunch 2 courses £22 / 3 courses £26 - Dinner 2 courses £24 / 3 courses £29  
Carne and Signature Dish £6 supplement

## STARTERS

### Meat'A'Ball

Three of our home made meatballs in our rich tomato ragu served with fresh Italian bread

### Funghi Trifolati (v)

Pan-fried garlic button & wild mushrooms with white wine and parsley. Served with toasted Italian bread

### Calamari

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

### Asparagus & Mascarpone Filled Fresh Pasta

San Marzano cherry tomato and butter sauce, micro watercress, and Grana Padano Riserva shavings

### Pork Apricot & Caper Terrine

Infused with nutmeg and brandy. Served with winter root veg in sweet chorizo jam and toasted panettone

### Torched Fillet of Mackerel

Tomato and cinnamon water, pickled cucumber and white radish. Served with a garlic-fennel butter crostini

### Tricolore Salad (v) (n)

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

## SIGNATURE DISH

### Coley Fillet Bacalao a la Vizcaino

Bouillabaisse style broth, roasted artichokes, baby roquitto peppers, courgettes, and brown buttered gnocchi. Finished with a saffron aioli and bronze fennel fondes

## PASTA

### Cassaraccia Alla Nonna

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

### Linguine Salmone

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

### Cassaraccia Genovese (v) (n)

Courgette, green beans, red onion, black olives, in a creamy pesto sauce

### Linguine Carbonara

Crispy pancetta and cured guaciale (cured pigs cheeks), onions, parsley, egg yolk, pecorino, with a touch of cream

### Burro Bruno e Salvia (v)

Sage and roasted garlic brown buttered orzo, topped with wilted cavalo nero and roasted butternut squash steak. Finished with a caramelised butternut squash velouté

(Gluten free available)

## CARNE

### Braised Sticky Soy Father Blade of Beef

Horse radish and Taleggio mash, celeriac puree, tenderstem broccoli, roasted shallot

### Italian Stuffed Turkey Parcels

Filled with Italian sausage, Massarla soaked dates and rolled oats wrapped in a smoky pancetta. Served with roasted new potatoes, sautéed savoy cabbage and sweet sundried tomatoes. Finished with a tarragon jus

## PIZZA

### Prosciutto Funghi

Tomato sauce, fior di latte mozzarella, Italian ham and mushrooms

### Diavola

Tomato sauce, fior di latte mozzarella, double pepperoni and chilli

### Spicy Meatball

Tomato sauce, fior di latte mozzarella, homemade spicy meatballs, chilli, mixed peppers and red onion

### Contadino

Creamy turkey gravy base, fior di latte mozzarella, topped with shredded turkey, sautéed cabbage and jalapeno peppers. Finished with a fennel seed dust and sweet pomegranate seeds

### Pizza Calabria

Tomato and fior di latte base fully loaded with shredded lemon pepper chicken, spicy nduja sausage, roasted aubergine and fresh wild rocket

### The Dirty Pink Lady

Black and green olive tapenade base, smoked beetroot cured salmon, lemon zest, pickled courgette ribbons and a touch of chilli

(Gluten free available)

### Vegetariana Calzone (v)

Mixed peppers, courgettes, aubergine, cherry tomatoes and red onion

**Add fior di latte mozzarella**

## SIDE £5

### Green Beans (v)(n)

Sautéed in chilli, garlic, toasted pine nuts, and feta cheese

### Caprese Salad (v)

Layers of freshly sliced tomato, basil leaves, and torn buffalo mozzarella

### Tuscan Chips

Triple-cooked French ratte potatoes cut into wedges with grated horseradish, garlic, and mixed herbs

### Halloumi Croutons (v)

With sautéed crushed brussels sprouts

## DESSERTS

### Mulled Pear

With toasted panettone and stem ice cream

### Orange and Cointreau Crème Brulee

Served with toasted panettone

### Pistachio Whip

Hand pipe white chocolate pistachio whipped cream with apricot crèmeux, fresh apricot gel, sable berton base (£3 supplement)

# NEW YEAR'S EVE DECADE PARTY

## 4 COURSE MEAL

£75 per person

Day Event

**Enjoy a glass of verve on us as you arrive**

While listening to the ever so popular 'Sergio & The Ladies' who will come and serenade you at the table to get the party started