

Menù di Natale

MANO a BOCCA



STARTERS

NOCELLARA OLIVES (vg)

Finest whole green olives D.O.P.

GARLIC BREAD

Served with mozzarella or tomato & basil

SMOKED SALMON PATE

Home-made pate, served with toasted sourdough bread

BRUSCHETTA DI MELANZANE (vg)

Roasted aubergine with garlic & chilli flakes, served on toasted sourdough bread

ARTICHOKES & BRESAOLA

Chargrilled marinated artichokes, cured beef slices, Parmesan & watercress. Drizzled with lemon juice and extra virgin olive oil D.O.P.

MAINS

CALABRIA PIZZA

'Nduja sausage, red onion, crushed potato, Calabrian piccante chillis, garlic, fior di latte & goat's cheese.

Served on a bianca base (no tomato). Hot!

BROCCOLI PIZZA (vg)

Spicy tender stem broccoli, red onion, chickpeas, garlic, chilli oil & vegan mozzarella, on a butternut squash base

SALSICCIA & FRIARIELLI PIZZA

Tuscan fennel sausage with garlic, friarielli, fior di latte & scamorza affumicata, on a bianca base (no tomato)

FUNGHI TARTUFO PIZZA (v)

Field, cremini & oyster mushrooms, tomato, fior di latte, garlic oil, rosemary & truffle oil

PEPPERONI PIZZA

Smoked pepperoni sausage, fior di latte & tomato

FIorentina PIZZA

Free-range egg, friarielli, olives, garlic, Parmesan, fior di latte & tomato

RIGATONI TOSCANA

Fennel Tuscan sausage, in a spicy cream & tomato sauce, with rigatoni pasta, caramelised onion & rocket

ZUCCHINI RIGATONI (v)

Rigatoni pasta in a mild courgette & chilli cream, with butternut squash, pine nuts & watercress

INSALATA DI FORMAGGIO DI CAPRA (v)

Warm goat's cheese, caramelised onion & sun blush tomato, served on toasted sourdough bread, mixed leaf salad, toasted pine nuts, olives and a honey & mustard vinaigrette

CAPRESE SALAD (v)

Buffalo mozzarella D.O.P., vine tomatoes, olives, fresh basil, drizzled with extra virgin olive oil D.O.P.

Served with baked dough balls

DESSERTS

CROSTATA DI LIMONE (gf)

Citrus lemon tart, baked on a light gluten-free base

HOT CHOCOLATE FUDGE CAKE

Home baked chocolate fudge cake

CROSTATA DI NATALE

Warm minced tart with brandy, in shortcrust pastry

the above are served with cream, ice cream or mascarpone

TIRAMISU

Fresh cream, mascarpone, savoiardi biscuits, coffee, marsala & grated chocolate orange

3 COURSES
£20.00
per person

