

# Menu Di Natale

2 courses

£22

3 courses

£28



## Starters

### Focaccia con Caprino G M S D

Pizza dough with fiordilatte mozzarella, goat's cheese and caramelised onions

### Avocado e Salmone N F M E

Avocado and smoked salmon on a bed of rocket with a pesto dressing

### Bocconcino Tricolore M N V E

Mozzarella with fresh tomatoes, avocado and pesto dressing

### Funghi alla Crema G E M V

Pan fried mushrooms and onions in a creamy garlic white wine sauce served with homemade ciabatta bread

### Polpette al Forno C G M E M U

Oven baked meatballs in a tomato sauce topped with mozzarella served with homemade ciabatta bread

### Caprino Gratinato e Zucca G M S D V

Grilled goats cheese with roasted butternut squash, caramelised onions, rosemary & a balsamic glaze served with homemade bread

## Mains

### Festive Pizza G M

Creamy butternut squash base, roasted turkey, crispy parma ham, drizzled with truffle oil

### Pollo Pizza G M

Roasted chicken, roasted peppers, fiordilatte mozzarella, tomato, EVO

### Pepperoni Pizza G M

Pepperoni, fiordilatte mozzarella tomato, basil, EVO

### Funghi e Prosciutto Pizza G M

Italian cured ham, mushrooms, fiordilatte mozzarella, tomato, EVO

### Volcano Pizza G M

Spicy salami, nduja, harrisa, mushrooms, rocket, roquito peppers, mascarpone cheese, fiordilatte mozzarella, tomato, EVO

### Caprino e Cipolla Pizza G M V S D

Goat's cheese, caramelised onions, mushrooms, rocket taggiasche, black olives, fiordilatte mozzarella, tomato, EVO

### Penne del Diavolo G M E

Penne pasta with chicken in a creamy harissa sauce, spinach and cherry tomatoes

### Tagliatelle al Salmone G M F C E

Tagliatelle in a creamy tomato sauce with smoked salmon and pepper

### Spaghetti con Polpette G M C M U E

Spaghetti in a tomato sauce with meatballs

### Gnocchi Spinaci e Pattate G E M N

Spinach & potato gnocchi with creamy gorgonzola sauce, garnished with walnuts

### Risotto con Pancetta e Crema di Zucca M E

Risotto with butternut squash cubes, pancetta and mascarpone cheese

### Risotto Vegetarian M C V

Sautéed rice with fresh mixed vegetables in a tomato sauce

## Desserts

### Toffee & Honeycomb Cheesecake E G M

A crunchy biscuit base with a white chocolate cheesecake, studded with chocolate coated honeycomb pieces and topped with fresh cream, toffee sauce, white chocolate shavings & more honeycomb

### Tiramisu G M E

Savoiardi biscuits soaked in a coffee liqueur layered with mascarpone cream

### Panna Cotta G M

Traditional Italian dessert made with fresh cream & vanilla topped with fresh strawberries, strawberry purée & dark chocolate shavings

### Profiterol Bianco G M N S O E

Choux pastry filled with chocolate cream and topped with vanilla flavoured cream

### Gluten Free Vegan Chocolate Brownie Torte S O N V

Gluten free and vegan chocolate biscuit base, topped with belgian chocolate truffle mousse, finished with cubes of white chocolate brownie and chocolate crumbs

### Cannolo Siciliano G M N

Fried pastry dough stuffed with sweet ricotta cream and cinnamon sprinkled with chopped pistachios and hazelnuts

Please let us know if you have any specific dietary or allergy requirements & we will do our best to cater for you.



#### Vegan cheese

All of our pizzas can be made using vegan cheese on request



V - Vegan

E - Eggs

L - Lupin

N - Nuts

SD - Sulphur Dioxide

V - Vegetarian

P - Peanuts

M - Milk

P - Peanuts

G - Cereals containing Gluten

F - Fish

MO - Molluscs

SS - Sesame Seeds

CR - Crustaceans

C - Celery

MU - Mustard

SO - Soya

Please note that we are not a gluten free kitchen - We do our very best but cannot guarantee no cross contamination