CHRISTMAS MENU

STARTER

Vellutata di Astice
Lobster soup with pernod and garlic croutons.

Insalata di Anatra & Pancetta Croccante
Salad with crispy duck and smoked pancetta in balsamic reduction.

Involtini di Salmone ed Avocado
Avocado and shrimps mousse, rolled in smoked salmon.

Polenta Porcini & Taleggio
Soft Polenta with Taleggio cheese and mushrooms sauce.

MAIN

Anatra Confit con Riduzione all'Arancia
Slow cooked duck leg with orange sauce.

Cosciotto di Agnello al Vino Rosso
Lamb shank with red wine gravy, served with mashed potatoes.

Merluzzo alle Vongole
Cod fish fillet in clams sauce, served with spicy Cannellini beans.

Ravioli al Tartufo Bianco
Ravioli stuffed with white truffle, in white truffle sauce.

DESSERTS

Chocolate Profitteroles

Tiramisu

Italian Cheese Board

Three Course Meal £45

add glass of Prosecco £5