

# Buon Natale



## Christmas Special

### Starter

**Crostone di polenta con salsa ai funghi selvatici, radicchio e scaglie di grana (V) £6.50**  
Traditional polenta with wild mushrooms and chicory served with parmesan shaved.

**Crema di cavolfiore saporito allo zenzero, servito con scampi al vapore e cubetti di pan fritto £5.50**  
Cauliflower creamy soup with ginger and served with scampi and pan fritto (fried bread) .

**Julienne di maialino glassato con miele, semi di finocchietto e limone £7.50**  
Baby pork in julienne style with fennel seed and lemon.

**Burrata servita con gnocco fritto (V) £7.00**  
Traditional pugliese burrata cheese served with fried pizza with rocket salad and cherry tomato.

**Tonno scottato su crema di patate viola e peperoni in tempura £8.00**  
Tuna steak served in a bed of purple potatoes with tempura peppers.

**Lenticchie con porro e patate servite con crostino di pane aromatizzato (V) £5.00**  
Lentils with leek and potatoes served with a crostini of flavoured bread.





## Main course



### **Lasagna porcini e zucca (V)**

**£7.50**

Homemade lasagna with porcini mushrooms and pumpkins.

### **Tagliatelle spadellate con speck e pesto di pistacchi e basilico.**

**£11.50**

Traditional homemade tagliatelle with a pistachio and basil pesto with speck

### **Risotto ai gamberi con pomodorini e carciofi**

**£12.00**

Arborio rice with prawns, cherry tomato and artichokes

### **Rolle di tacchino all`uva e castagne con pure` di patata**

**£14.95**

Turkey roulade, filled with grapes, chestnut, floured with macis, in a raspberry sauce and served with cheese-mashed potatoes.

### **Filetto di branzino e gamberi in salsa di Prosecco e melograno**

**£15.95**

Fillet of sea bass and king prawns in a special Prosecco and pomegranate sauce.

### **Millefoglie di vitello farcito con julienne di patate, pecorino e uvetta, servito con carciofi trifolati**

**£16.95**

Layered veal with julienne of potatoes, pecorino cheese and raisin, served with sautéed artichokes

### **Filetto d`agnello brasato con pancetta e senape servito con topinabur e patate spadellate**

**£17.95**

Fillet of lamb cooked with pancetta and English mustard served with sautéed Jerusalem artichokes and potatoes.

### **Gamberone in tempura di carbone vegetale servito con verdure saltate in padella**

**£16.95**

King prawns in charcoal tempura served with sautéed vegetable.

### **Filetto di merluzzo al forno in crosta di semi di papavero su crema di patata viola**

**£14.95**

Fillet of cod in a crust of poppy seeds served on purple potatoes creamy.

### **Pizza buon natale**

**£12.95**

Charcoal pizza (black) with buffalo mozzarella, taleggio cheese, spinach, cherry tomato and speck.

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