

CHRISTMAS PARTY SET MENU

2 COURSE £ 36.50

3 COURSES £ 40

STARTERS

ZUPPA DI ZUCCA, TARTUFO E TARALLI SBRICCIOLATI VEG)

HOMEMADE PUMPKIN SOUP, TRUFFLE, TARALLI CRUMBLES

BURRATA CON PROCIUTTO CRUDO, FICHI E MIELE AL TARTUFO

BURRATA, PARMA HAM, FIGS, TRUFFLE HONEY

BRUSCHETTA

FRISELLA PUGLIESE TOPPED WITH TOMATOES AND CREAMY MOZZARELLA

ARANCINE

RICE BALL FILLED WITH MUSHROOMS ON A BED OF A CREAMY GORGONZOLA CHEESE

PASTA

RISOTTO GORGONZOLA, PERE E NOCI (VEG)

CLASSIC RISOTTO WITH GORGONZOLA CHEESE, PEARS, TOPPED WITH WALNUTS

CARBONARA

FRESH TONNARELLI, CRISPY GUANCIALE, YOLK EGG, PECORINO CHEESE

LASAGNA FUNGHI E SALCICCIA

FRESH LASAGNA SHEETS FILLED WITH SAUSAGE MEAT,
WILD MUSHROOMS, BECHAMEL SAUCE

FRUTTI DI MARE

FRESH TONNARELLI, MIX SEAFOOD, GARLIC, CHILLI, TOMATO SAUCE

TORTELLONI BURRATA E TARTUFO

TORTELLONI FILLED WITH CREAMY MOZZARELLA AND TRUFFLE
IN A TRUFFLE BUTTER SAUCE AND SAGE TOPPED WITH FRESH TRUFFLE

MAINS

GUANCIA DI MANZO

SLOW COOKED OX CHEEKS IN A PRIMITIVO WINE SAUCE SERVED WITH POTATO PURE
AND HERITAGE CARROTS

COSCIA D'ANATRA AL MARSALA

DUCK LEG IN A ORANGE AND MARSALA SAUCE SERVED WITH ROASTED POTATOES

DESSERT

TIRAMISU

PANDORO WITH CUSTARD CREAM
PISTACCHIO PANNA COTTA