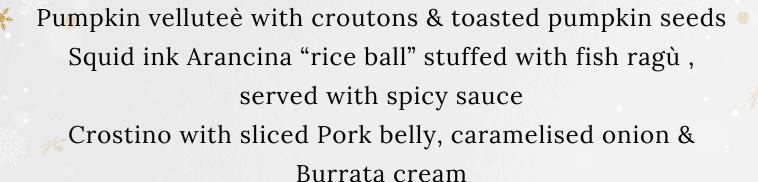


2 COURSE £30 - 3 COURSES £37

STARTERS



MAIN COURSES

Scallops & Prawns Ravioli in a cherry tomatoes sauce & shellfish bisque

Risotto Pumpkin & Taleggio cheese, roasted diced pumpkin and cheesy cream

Slow cooked Ox Cheek in apulian Negroamaro wine, crushed potatoes & seasoned breadcrumbs

DESSERTS

Typical Sicilian baked cassata, short crust pastry stuffed with sweet ricotta cheese and chocolate chips Classic Christmas Pandoro with Limoncello cream



Festive

STARTERS

- -Pumpkin velluteè with croutons & toasted pumpkin seeds
- -Squid ink Arancina "rice ball" stuffed with fish ragù and peas, served with spicy sauce
- -Crostino with sliced Pork belly, caramelised onion & Burrata cream

MAIN COURSES

-Scallops & Prawns Ravioli in a cherry tomatoes sauce & shellfish bisque
-Risotto Pumpkin & Taleggio cheese, roasted diced pumpkin and cheesy cream
-Slow cooked Ox Cheek in apulian Negroamaro wine, crushed potatoes & seasoned breadcrumbs

DESSERTS

-Typical Sicilian baked cassata, short crust pastry stuffed with sweet ricotta cheese and chocolate chips -Classic Christmas Pandoro with Limoncello

-Classic Christmas Pandoro with Limoncello cream

