



Festive menu

2 COURSE £30 - 3 COURSES £37

STARTERS

Pumpkin velluteè with croutons & toasted pumpkin seeds

Squid ink Arancina “rice ball” stuffed with fish ragù ,
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
cream



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 cream

