

Christmas

MENU

STARTER

TARTARE DI GAMBERI /£12.90 (GF)

PRAWN TARTARE SERVED WITH DICED AVOCADO AND TOMATO, DRIZZLED WITH OLIVE OIL, AND A HINT OF LEMON ZEST.

GNOCCHI ALLA DIAVOLA/£7.90

GNOCCHI IN A RICH TOMATO SAUCE WITH SPICY PORK 'NDUJA, CHERRY TOMATOES, FRESH CHILI, TOPPED WITH FRESHLY GRATED PARMESAN CHEESE AND A SPRINKLE OF FRESH PARSLEY.

AL CAPRINO DELLA CASA/£8.50

CRISPY FRIED GOAT CHEESE SERVED WITH ONION CHUTNEY AND BABY ROCKET, DRIZZLED WITH BALSAMIC GLAZE.

MAINS

RISOTTO AL GORGONZOLA/£14.90 (GF)

AGED ARBORIO RICE WITH BEETROOT, GORGONZOLA, AND PARMESAN CHEESE, GARNISHED WITH FRESH PARSLEY.

COSTOLETTE D'ANGELO/£23.50 (GF)

GRILLED LAMB CHOPS SERVED WITH SWEET POTATO PURÉE AND GRILLED ASPARAGUS, FINISHED WITH A RICH RED WINE AND ONION GRAVY.

PAPPARDELLE AL RAGU/£17.80

PAPPARDELLE PASTA WITH BEEF RAGU, AND FINISHED WITH PARMESAN CHEESE AND FRESH PARSLEY.

PIZZA AL TARTUFFO/£14.50

HOMEMADE PIZZA FEATURING A CREAMY TRUFFLE-MASCARPONE BASE, TOPPED WITH DELICATE SLICES OF PARMA HAM AND FINISHED WITH FRESHLY SHAVED PARMESAN CHEESE.

DESSERT

CHEESECAKE DELLA CASA/£8.50

CREAMY PISTACHIO CHEESECAKE ON A DIGESTIVE BISCUIT BASE, TOPPED WITH A LUSCIOUS LAYER OF PISTACHIO CREAM AND FINISHED WITH A RICH CHOCOLATE TOPPING.

COCKTAIL

MERRY BERRY MARGARITA/£9.75

TEQUILA, CRANBERRY JUICE, LIME, AND TRIPLE SEC, WITH A SUGARED RIM AND A SPRING OF ROSEMARY.



(G.F.)-GLUTEN FREE | PLEASE INFORM YOUR SERVER OF ANY ALLERGY