



FESTIVE LUNCH MENU
CREATED FOR GROUP BOOKINGS OF 7 OR MORE
3 COURSES | £36

SNACKS

Oregano focaccia, Farchioni extra virgin olive oil & balsamic - £3.8

Nocellara olives marinated in lemon, chilli & garlic - £4

Salumi, house pickles, capers, pane carasau - £15

Selection of artisan Italian cheeses & salumi to share - £25

STARTERS

Halibut crudo, cauliflower & pine nuts

Winter Minestrone, cannellini & smoked pancetta

Cannelloni of leek & chestnuts with wild mushrooms

Salad of barley & squashes with cucumber - V

MAINS

Cavatelli, roast Jerusalem artichokes, pickled onions, crispy cabbage - V

Tortelli of sweet potato, truffle butter, amaretti & sage

Risotto al Amarone Valpolicella, guanciale, glazed shin of beef

Tonnarelli, nduja mussels, savoy & focaccia crumb

SIDES

Braised chickpeas with Swiss chard

Roast carrots, fennel seeds

DESSERT

Panettone bread & butter pudding, marmalade ice cream

Piedmontese chocolate, caramel & amaretti pudding, spiced red wine poached pear

Christmas pudding icecream Affogato

Polenta cake, almond crema, burnt clementines - V

DRINKS PACKAGE

A Cin Cin Negroni, Cin Cin Bellini or Italian lager on arrival + half bottle of wine
per guest for £28 per guest



FESTIVE EVENING MENU

CREATED FOR GROUP BOOKINGS OF 7 OR MORE

2 COURSES £38 | 3 COURSES £45

SNACKS

Oregano focaccia, Farchioni extra virgin olive oil & balsamic - £3.8

Nocellara olives marinated in lemon, chilli & garlic - £4

Salumi, house pickles, capers, pane carasau - £15

Selection of artisan Italian cheeses & salumi to share - £25

STARTERS

Arancino of ossobuco Milanese, warm parsley emulsion

Mozzarella di bufala with sprout top caponata & a crostini of wild mushrooms & pickled pear

Halibut crudo, cauliflower & pine nuts

Salad of barley & squashes with cucumber - V

MAINS

Tonnarelli, flaked Chalk Stream trout & a sauce of Cornish mussels, leeks & chestnuts

Tortelli of sweet potato, truffle butter, amaretti & sage

Risotto al Amarone Valpolicella, guanciale, rump cap of beef, roasted onion

Roast cod, gnocchi, braised savoy, wild mushrooms, white wine cream sauce

Cavatelli, roast Jerusalem artichokes, pickled onions, crispy cabbage - V

SIDES

Olive oil crushed potatoes with aged parmesan

Roast carrots, fennel seeds

DESSERT

Panettone bread & butter pudding, marmalade ice cream

Piedmontese chocolate, caramel & amaretti pudding, spiced red wine poached pear

Tiramisu

Christmas pudding icecream Affogato

Polenta cake, almond crema, burnt clementines - V

DRINKS PACKAGE

A Cin Cin Negroni, Cin Cin Bellini or Italian lager on arrival + half bottle of wine

per guest for £28 per guest