

FESTIVE CHRISTMAS

£30.00pp
Vegan Menu

M E N U

Piattini *for the table*

Focaccia Sea salt & rosemary, EVOO and balsamic vinegar.

Olive Marinated Italian olives.

Caponata Classic Sicilian aubergines caponata (Served cold).

Bruschetta Cherry tomatoes, garlic, fresh basil, Sicilian oregano and EVOO.

Panelle Chickpea fritters served with a lemon wedge.

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Mains

Choose one of the following options per person

Rigatoni Courgettes cream, sautéed courgettes and crushed almonds.

Pizza San Marzano tomato, mozzarella, mushrooms, taggiasca olives, rocket leaves.

Parmigiana San marzano tomato sauce, aubergines, vegan cheese.

Cavolfiore Breaded cauliflower steak, spicy tomato sauce.

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Sides *for the table*

Fried New Potatoes Maldon salt, rosemary.

Tenderstem Broccoli Chilli, garlic and crushed almonds.

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Dessert

Choose one of the following options for an additional £7.00 per person.

Sorbet Lemon & blood orange.

Bomboloni Speculoos mini doughnuts, Vanilla ice cream.

Festive bookings are available for pre-order only and require a non-refundable £10.00pp deposit.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 10% service charge will be added to your bill.

FESTIVE CHRISTMAS
*An Italian
Christmas Experience*

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