

LA FESTA

£38.50 PER PERSON

A GENEROUS SHARING FEAST
FOR THE WHOLE TABLE,
WITH NO PRE-ORDER AND NO FUSS.
MINIMUM OF 6 PEOPLE.

SHARING ANTIPASTI

Focaccia for the Table
Zucchini Fritti v
Pork & Fennel Polpettine
with San Marzano Tomato Sauce
and Pecorino GFO
Bruschette with Basil Pesto,
Artichoke & Walnut VE N GFO

SHARING MAINS

Traditional Lasagne all'Emiliana
with Pork & Beef Ragù
Pizza Genovese with Tomato,
Mozzarella, Black Olives & Pesto V VEO GFO
Pizza Tartufo with Mozzarella,
Finocchiona Salame and Black Truffle GFO
Risotto alla Milanese
with Robiola Bosina Cheese V GF VEO

SHARING DOLCE

Nonna Mantovani's Tiramisu v

VEGETARIAN V | VEGAN VE | VEGAN OPTION AVAILABLE VEO | CONTAINS NUTS N |
GLUTEN FREE OPTION AVAILABLE GFO
A discretionary 12.5 % service charge will be added to your bill

LA TAVOLATA

£42.50 PER PERSON

OUR CLASSIC CHRISTMAS MENU,
WITH A CHOICE OF OUR MELE FAVOURITES
FOR EVERYONE TO ENJOY.

ANTIPASTI

Focaccia for the Table
Bruschette with Basil Pesto,
Artichoke & Walnut VE N GFO
Mortadella with Gnocchi Fritti
and Pistacchio
Calamari Fritti with Lemon Mayo
Pork & Fennel Polpettine
with San Marzano Tomato Sauce and Pecorino GFO

MAINS

Tagliatelle alla Bolognese with Slow Cooked Beef Ragù GFO
Risotto alla Milanese with Robiola Bosina Cheese V GF VEO
Paccheri, Sugo al Pomodoro and Burrata V GFO VEO
Spaghetti alla Carbonara with Guanciale,
Egg Yolk & Pecorino GFO
Pizza Genovese with Tomato,
Mozzarella, Black Olives & Pesto V VEO GFO
Pizza Tartufo with Mozzarella,
Finocchiona Salame and Black Truffle GFO

DESSERTS

Nonna Mantovani's Tiramisu v
Roast Pineapple with Coconut Sorbet
and Kaffir Lime Caramel VE GF
Chocolate Budino with Whipped Cream
and Hazelnut Praline V GF N

AVAILABLE FROM 16th NOVEMBER 2026
WE CAN ACCOMMODATE LARGE GROUPS FOR LUNCH OR DINNER.
GROUPS OF 12 AND OVER WHO GO FOR LA TAVOLATA AND IL BANCHETTO MENUS
WILL BE REQUESTED TO PRE-ORDER AT LEAST A DAY IN ADVANCE
SO BRING YOUR FRIENDS AND FAMILY AND WE'LL TAKE CARE OF THE REST!

IL BANCHETTO

£55.50 PER PERSON

OUR MOST INDULGENT CHRISTMAS FEAST,
WITH EXTRA-SPECIAL DISHES.

ANTIPASTI

Homemade Focaccia for the Table to Share
Beef Carpaccio with Parmigiano Reggiano,
Rocket, Lemon & Mustard Dressing GF
Smoked Burrata, Pesto Trapanese, Almonds and Chilli Oil V GF N
Cured Salmon, Capers, Shallots & Dill Dressing GF
Pork & Fennel Polpettine, San Marzano Tomato Sauce
and Pecorino GFO

MAINS

Risotto alla Milanese with Robiola Bosina Cheese
V VEO GF N
Fillet of Bream with Castelluccio Lentils,
Pumpkin and Sage GF
Rib Eye Steak with Sangiovese Sauce and Chips GF
Pappardelle Verdi al Tartufo with Duck Ragù
and Black Truffle GFO
Taglierini with King Prawns, Garlic & Chilli GFO
Turkey with Smoked Pancetta, Roast Potatoes
and Cavolo Nero GF

DOLCI

Nonna Mantovani's Tiramisu v
Roast Pineapple with Coconut Sorbet
and Kaffir Lime Caramel VE GF
Panettone Bread and Butter Pudding
with Vanilla Gelato v

VEGETARIAN V | VEGAN VE | VEGAN OPTION AVAILABLE VEO | CONTAINS NUTS N |
GLUTEN FREE OPTION AVAILABLE GFO
A discretionary 12.5 % service charge will be added to your bill