**FESTIVE FEASTING MENUS** 

#### FESTIVE FEASTING MENU OPTION 1 £65 PP

Our feasting menus have been designed to be shared. Choose from one of our menus, and enjoy a selection of starters, main courses for the group, and family-style sharing desserts. For wine pairing suggestions, please ask one of our team members.

#### ANTIPASTI

ETNA OLIVES (v\*)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v\*)

CHICKPEA PANELLE, SALSA VERDE (v\*)

WINTER CAPONATA, FOCACCIA CROSTINI (v)

ARTISAN SICILIAN SALUMI

#### SECONDI

ORECCHIETTE, CIME DI RAPA, SMOKED ANCHOVIES, PECORINO SLOW-ROASTED PORK BELLY, JUNIPER BERRIES, BRUSSELS SPROUTS AL FORNO, PROVOLA, THYME

#### CONTORNI

RADICCHIO LEAF SALAD, WINTER TOMATOES, CORIANDER SEEDS (v)
CRISPY, OLIVE OIL-FRIED POTATOES (v\*)

#### DOLCI

WARM ARTISIAN PANETTONE, CREMA MASCARPONE, CANDIED ORANGE, PISTACHIO
FESTIVE CANNOLI SELECTION
SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (£10PP)

#### FESTIVE FEASTING MENU OPTION 2 £75 PP

Our feasting menus have been designed to be shared. Choose from one of our menus, and enjoy a selection of starters, main courses for the group, and family-style sharing desserts.

For wine pairing suggestions, please ask one of our team members.

#### ANTIPASTI

ETNA OLIVES (v\*)
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v\*)
SPAGHETTINI FRITTERS, PARMESAN, TRUFFLE SAUCE
LOBSTER AND TOMATO ARANCINI, SAFFRON AIOLI
WINTER CAPONATA, FOCACCIA CROSTINI (v)

#### SECONDI

RIGATONI, DELICA PUMPKIN, WALNUTS, PANGRATTATO, TALEGGIO **(v)**SLOW-COOKED SPICED LAMB SHOULDER, CIME DI RAPA, JERUSALEM ARTICHOKE, MINT ROASTED STONE BASS, SAMPHIRE, CLAMS, CINNAMON, LEMON BUTTER SAUCE

#### CONTORNI

RADICCHIO LEAF SALAD, WINTER TOMATOES, CORIANDER SEEDS (v) FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

#### DOLCI

FESTIVE TIRAMISU

FESTIVE CANNOLI SELECTION

SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (£10PP)

### FESTIVE FEASTING MENU OPTION 3 £100 PP

Our feasting menus have been designed to be shared. Choose from one of our menus, and enjoy a selection of starters, main courses for the group, and family-style sharing desserts. For wine pairing suggestions, please ask one of our team members.

#### ANTIPASTI

ETNA OLIVES (v\*)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v\*)

BAKED SCALLOPS IN SHELL, WINTER TRUFFLE, TARRAGON, PROVOLA, PANGRATTATO

NDUJA, PUMPKIN, MOZZARELLA PIZZETTE FRITTE

BURRATA, GRUMOLO LEAVES, ROASTED FIGS, HONEY (v)

#### SECONDI

WILD MUSHROOM AND BLACK TRUFFLE RAVIOLI, PARMESAN SAUCE (v)

ROASTED RIB OF BEEF, PURPLE SPROUTING BROCCOLI, MARSALA, ROSEMARY

COD AL CARTOCCIO. RED PRAWNS. SAFFRON. CHILLI

#### CONTORNI

RADICCHIO LEAF SALAD, WINTER TOMATOES, CORIANDER SEEDS (v) FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

#### DOLCI

FESTIVE TIRAMISU

FESTIVE CANNOLI SELECTION

TORRONE SICILIANO

SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (£10PP)