CRISTMAS SET MENU 2026 £48

STARTERS

-POLPETTINE DI POLLO CON MAIONESE AL MIELE-

Deep fried chicken fritters, made with parmesan cheese, served with a honey mayo mustard

-CARPACCIO DI POLPO CON RUCOLA E SCAGLIE DI PARMIGIANO-

Fresh Mediterranean octopus carpaccio, served with Italian rocket, 24-month aged parmesan cheese shavings, and the chef's lemon dressing

-BURRATA CON POMODORINI MISTI E BASILICO-

Fresh Italian creamy mozzarella, served with heritage mixed tomatoes EVO oil, and fresh basil

-SALMONE AFFUMICATO CON CREMA DI FORMAGGIO E ANETO-

Scottish smoked salmon, served with dill and creamy cheese mousse, home made chives oil, and crispy Jerusalem artichokes

MAINS

-SPAGHETTI ALLA NERANO-

Spaghetti with a creamy parmesan sauce, home made vegetable stock, butter and sliced fried courgettes

-PAPPARDELLE ALL'AGNELLO-

Six hours braised neck of lamb ragu', served with home made pappardelle pasta cooked in lamb jus and fresh parsley

TORTINO DI MERLUZZO E PATATE-

Home made north Atlantic cod and potato fish cake, parsley and garlic served with bearnaise sauce

SALTIMBOCCA ALLA ROMANA

Pork fillet medallions covered with Parma ham and fresh sage served with fine green beans and Marsala wine sauce

DESSERTS

PASTIERINA NAPOLETANA

SORBETTO AL LIMONE

BABA' NAPOLETANO

A 12.5% service will be added to the final bill

Please advise the management for any allergies

