

ARANCINI | PASTA | ESPRESSO

PASTICCIO

1 DEC - 24 DEC

CHRISTMAS MENU

TWO COURSE (£19.95) / THREE COURSE (£24.95)

CHOOSE ONE FROM EACH SECTION

Starters

PANZANELLA SALAD 🌱

With grilled courgette, toasted focaccia, vine tomato, basil and EVOO

CAPRESE SALAD 🌱

Buffalo mozzarella, vine tomato and basil drizzled with EVOO

ARANCINI

Golden arancini filled with roast chestnut and fresh basil pesto

BRUSCHETTA PASTICCIO

Toasted ciabatta bruschetta with sun dried tomatoes, fresh Burrata and toasted pine nuts

Mains

GNOCCHI GENOVESE AL POLLO 🐔

Soft pillows of homemade Gnocchi with basil & pine nut pesto, topped with buttermilk flame grilled chicken

FILLETTO ALL'ARRABBIATA

Chargrilled 12oz Scottish fillet steak with Arrabbiata linguine (*£5.00)

PAPPARDELLE SALSICCIA

Ribbon pasta in a creamy truffle sauce with Italian sausage

LASAGNA ALLA ZUCCA 🌱

Homemade lasagne with pumpkin & seasonal vegetables, layered in creamy bechamel & cherry tomato sauces

FUSILLI DI MELANZONE 🌱

Fusilli spiral pasta with chargrilled aubergine sauce and toasted almonds

Desserts

CRANACHAN TIRAMISU

Cranachan Tiramisu, with Drambuie, fresh raspberries, whipped cream & single malt whisky

GELATO

Three scoops of handmade vanilla icecream

AMARETTO CHEESECAKE

Baked homemade cheesecake with Amaretto and Ricotta