PASTICCIO
HOMEMADE PASTA

CHRISTMAS MENU

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

STARTERS

PANZANELLA SALAD (VG)
With grilled courgette, toasted focaccia, vine tomato, basil and EVOO

CAPRESE SALAD (V)
Buffalo mozzarella, vine tomato and basil drizzled with EVOO

ARANCINI
Golden arancini filled with roast chestnut and fresh basil pesto

MAINS

GNOCCHI GENOVESE AL POLLO (H)
Soft pillows of potato Gnocchi with basil & pine nut pesto, topped with buttermilk flame grilled chicken

FILLETTO ALL'ARRABBIATA
Chargrilled 6oz fillet steak with Arrabbiata Linguine (+£6)

PAPPARDELLE SALSICCIA
Ribbon pasta in a creamy truffle sauce with Italian sausage

LASAGNA ALLA ZUCCA (V)
Homemade lasagne with pumpkin & seasonal vegetables, layered in creamy bechamel & cherry tomato sauces

FUSILLI DI MELANZONE (V)
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 ice cream

SICILIAN CANNOLO
Giant Cannolo with a creamy ricotta and amaretto filling

(H) HALAL (V) VEGETARIAN (VG) VEGAN

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