

# **BOTTLES**



Festive sharing menu (served family style)

£45pp

## **Snacks**

Nocellara Olives (vg)

Homemade focaccia with rosemary (vg)

Charcuterie board

## **Starters**

Crispy fried Taleggio, tomato chutney

Parmigiana, fried aubergine, tomato sauce, Mozzarella, Parmigiano

Italian Burrata, rocket and breadcrumbs (v)

## **Mains**

Orecchiette, sausage, broccoli, sweet fermented chilli

Gnocchi Sorrentina, baked potato gnocchi, tomato sauce, Mozzarella

## **Dessert**

Pannacotta, vanilla cream, strawberry coulis (v)

## **Supplement**

Selection of three Italian cheese £8pp

*Please notify our team about any allergies or dietary restrictions before ordering.*

*Please note we take caution to prevent cross-contamination. However, any product may contain traces as all dishes are produced in the same kitchen. 13.5% service charge will be added to the bill.*

*v vegetarian – vg vegan*

# BOTTLES



Festive sharing menu (served family style)

£55pp

## Snacks

Nocellara Olives (vg)

Homemade focaccia with rosemary (vg)

Charcuterie board

## Starters

Crispy fried Taleggio, tomato chutney

Parmigiana, fried aubergine, tomato sauce, Mozzarella, Parmigiano

Italian Burrata, rocket and breadcrumbs (v)

## Mains

Tagliata, English ribeye steak

Roasted Potato (vg)

Hispi cabbage, anchovy butter, lemon

## Dessert

Pannacotta, vanilla cream, strawberry coulis (v)

## Supplement

Selection of three Italian cheese £8pp

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