



CHRISTMAS MENU

3 COURSES FOR €27.50

MIGHTY PLATES

Burratta

Burrata with cherry tomatoes and olive oil

Tomato Bruschetta

Toasted sourdough bread, cherry tomatoes, basil and extra virgin olive oil

Insalata Dolce e Piccante *(Vegan Option available)*

Rocket, radicchio, cooked beetroot with roasted parma ham, toasted hazelnut, topped with hot honey drizzle & gorgonzola fondue.

PIZZA

Marinara

Tomato sugo, garlic, basil and oregano *(no cheese)*

Margherita

Tomato sugo, mozzarella & basil

Diavola (Posh Pepperoni)

Spicy Calabrian salami with tomato sugo mozzarella & basil

Prosciutto E Funghi

Cooked Italian ham, mushrooms, mozzarella & tomato sugo

Capricciosa

Cooked ham, olives, mushrooms, artichokes with tomato sugo & mozzarella

Mediterranean

Tomato sugo, fresh mozzarella, grilled peppers, mushrooms and courgettes finished with basil pesto

Vesuvius

Tomato sugo, fresh mozzarella, spicy Calabrian salami, nduja and fresh chillies

Sapori del Sud

Fennel sausage, nduja, friarielli with fresh mozzarella *(no tomato sugo)*

Tonno e cipolla

Tomato sugo, fresh mozzarella, tuna, red onion, dotted with white onion cream

Rucola

Tomato sugo, Parma ham, wild rocket, Parmigiano-Reggiano & fresh mozzarella

Delizia d'Autunno

Cream of pumpkin, mixed mushrooms, red semi-dried tomato & truffle vegan mayo

DESSERT

Panna Cotta

Coconut & vanilla pudding topped w/fresh strawberries and strawberry sauce *(Vegan)*

Affogato

Ice cream topped with espresso

Tiramisu

Layers of coffee-infused sponge & whipped mascarpone, finished with cocoa powder

See Main Menu or ask a member of staff for Allergens

