



FESTIVE MENU

3 courses from £39 per person



Starters



Plant based nduja arancini, garlic aioli (vg)

Montanarine Fritte, burrata, smoked salmon

Trio of Canapés:

Calamari tagliatelle | Octopus salad | Bresaola tortellone & lemon ricotta

Cheese & charcuterie platter:

Crudo 24 month ventricina calabrese, coppa, smoked ricotta,
provolone & Goat's cheese served with honey *£5 supplement* (gf)

Mains



Lobster linguini

Paccheri, cod, datterino tomato capers, olives

Vegan nduja gnocchi, Calabrian sauce, superstraccia, crispy kale (vg)

Pizza, smoked aubergine, buffalo mozzarella, mint (v)

Pizza, provola cheese, roasted potatoes, pancetta, crispy sage

Desserts

Affogato (v)

Pandoro, vanilla ice cream (v)

Sorbetto al limone (vg)

