



FESTIVE MENU

2 COURSES £29

3 COURSES £39

STARTERS

MINISTRONE

Pecorino Cheese, Fresh Basil

SMOKED BEETROOT

*Stracciatella, Orange Segments, Pine Nuts,
Micro Basil, Basil Oil*

LASAGNA BITES

Marinara Sauce

GAMBERONI

Pan Fried King Prawns, Butter, Lemon, Garlic, Chillies



MAINS

CHICKEN & PROSCIUTTO SALTIMBOCCA

Chicken Breast, Prosciutto, Sage, Orzo, Asparagus

BRAISED PORK SALTIMBOCCA

ALLA ROMANA

Beetroot Risotto, Apple Jus, Sage

ZUPPA DI PESCE

Sea Bass, Clams, Shrimp, Olives, Cherry Tomatoes

COURGETTE & BUTTERNUT SQUASH

CANNELLONI

Basil, Parmesan, Green Oil, Rocket & Parmesan Salad

DESSERTS

NUTELLA TIRAMISU

*Biscuits, Coffee, Amaretto, Mascarpone,
Cinnamon & Chocolate Dust, Cherry*

FLORENTINE CANNOLI

Raspberry Crumble, Pistachio Cream, Pistachio Ice Cream

FORMAGGI

*Pecorino Toscano, Taleggio, Gorgonzola, Figs,
Fig Chutney, Crackers*

SIDES

ROCKET & PARMESAN SALAD	5
FRIES	5
GARLIC BREAD	5
GARLIC BREAD WITH MOZZARELLA	6
TENDERSTEM BROCCOLI	6
TRUFFLE & PARMESAN FRIES	6

COCKTAILS

ITALIAN SPRITZES 9.95
PROSECCO, SODA AND CHOICE OF YOUR SPIRIT:
Limoncello, Aperol, Campari or Elderflower

COSMOPOLITAN 11
*Vodka Citron, Cointreau, Cranberry Juice,
Lime Juice, Sugar Syrup*

CLOVER CLUB 12
*Gin, Lime Juice, Sugar Syrup, Raspberry Puree,
Egg White*

ESPRESSO MARTINI 12
Coffee Tequila, Borghetti, Espresso, Sugar Syrup

MOCKTAILS

VIRGIN APPLE MOJITO 7
Apple Juice, Soda, Lime, Sugar Syrup, Mint

TOSCANA LEMONADE 7
Lemon Syrup, Lemongrass Syrup, Fresh Basil

DIETARY OPTIONS AVAILABLE

*Gluten-free pasta and vegan mozzarella are available upon request.
Not all ingredients are listed on the menu, and we cannot guarantee
the total absence of allergens. Please make your server aware
of any allergies you may have*

*Please note a discretionary optional service charge of 10%
will be added to your bill.*