



TERRINA

chicken , parma ham & pistachio terrine....with pickled vegetables (gf)

FORMAGGIO di CAPRA

goat's cheese mousse with toasted brioche (V)

TORTELLINI in BRODO

meat tortellini in a vegetable broth

TUNA & PRAWN SALAD

marinated fresh tuna, shrimp & greenland prawn salad ... marie rose sauce (gf)

FEGATINI

chicken livers sauteed with mange tout, pancetta, balsamic vinegar and a dash of cream served on romaine lettuce with croutons



POLLO

supreme of chicken roasted with cayenne pepper seasoning...
prosecco sauce, roasted new potatoes and green beans (gf)

RISOTTO

pumpkin risotto with toasted fennel seeds and melted buffalo mozzarella (V/gf))

MERLUZZO

baked fillet of atlantic cod... liquorice syrup, celeriac puree, parsley salt and crispy kale (gf)

MAIALE

pork loin stuffed with scamorza cheese and broccoli. slow cooked 'sous - vide'
... red wine & sage jus , apple gel, roasted new potatoes and seasonal vegetables

ANATRA

roast duck leg... orange and red wine sauce, mash potato and tender stem broccoli



PANNA COTTA

liquorice set cream pudding served with cantuccini biscotti

PULCINELLA'S FESTIVE BREAD & BUTTER PUDDING

baked panettone pudding... chocolate sauce and cream patisciera

CANNOLO

Sicilian pastry filled with sweet ricotta

WARMED CHOCOLATE SPONGE

orange zest & vanilla ice cream

GELATO

home made ice cream of the day (gf)

two Courses £21/ three Courses £26

AVAILABLE THROUGHOUT DECEMBER EXCLUDING NEW YEARS EVE

FULL 'A LA CARTE' MENU ALSO AVAILABLE

v -suitable for vegetarians / gf - gluten free