



FORMAGGIO

goat cheese mousse in a cannoli biscuit, beetroots, pistachio (v)

ZUPPA

potato soup wild mushrooms, pickled red onions, basil oil, croutons (v)

INVOLTINI

Scottish smoked salmon mascarpone rolls, Greenland prawns

INSALATA

smoked house duck breast salad with orange, fennel, pomegranate, modena balsamic & orange reduction

FUNGHI

mushroom bruschetta, sautee' mixed mushroom on toasted ciabatta

POLLO

Pan roasted chicken breast supreme white wine & pink peppercorn sauce, tarragon oil roasted new potatoes and fine beans

PASTA FRESCA

fresh hand made ravioli with a tomato and mozzarella filling... basil butter sauce, rocket and parmesan shavings (v)

ANATRA

6hrs confit duck leg, potato and parmesan cake, red wine and hoisin sauce

AGNELLO

roasted lamb chump... red wine & rosemary jus duchess potatoes and seasonal vegetables

BRANZINO

pan fried filleted sea bass, grilled Mediterranean vegetables... basil oil, roasted tomatoes and French fries

CANNOLO

traditional Sicilian pastry with sweet ricotta filling and finished with fruit candies and pistachio crumble

RUM BABA

Chantilly cream

WARMED CHOCOLATE SPONGE

orange zest & vanilla ice cream

GELATO

home made ice cream of the day

PULCINELLA'S BREAD & BUTTER PUDDING

caramel sauce and crema pasticciera

starter & main course £20 / three courses £25

AVAILABLE THROUGHOUT DECEMBER EXCLUDING NEW YEAR'S EVE AND OUR LIVE MUSIC EVENING FULL ALLA CARTE
MENU ALSO AVAILABLE

v -suitable for vegetarians

please inform us before ordering if you have an allergy or any food intolerance. we are happy to advise.