



Menù di Natale

CELEBRATE THE FESTIVE SEASON IN ITALIAN STYLE

Antipasti - Individual Starters

Olive verdi 3.5 (v)

Green nocellara olives

Focaccia 3.95 (v)

Homemade rosemary focaccia with extra virgin olive oil & balsamic

Bruschetta al pomodoro 5.5 (v)

Toasted fresh sourdough topped with piccolino tomatoes & basil

Bruschetta al pesto 6.5 (v)

Toasted fresh sourdough topped with freshly made basil & pine nut pesto

Mozzarella in carrozza 6.95 (v)

Handmade bread-crumbed mozzarella, fried & served with a freshly made sun-dried tomato & basil dip

Antipasti per due - Sharing Starters for 2

Bruschetta Scomposta 12.5 (v)

A deconstructed style bruschetta of toasted sourdough, piccolino tomatoes, freshly made basil & pine nut pesto, & a buffalo mozzarella

Super focaccia 14

Homemade rosemary focaccia with a creamy Italian burrata, sliced Mortadella ham, & freshly made pistachio pesto

Bufala e prosciutto di Parma 11

Rich buffalo mozzarella & Parma ham

Antipasti Misti 14.5

A mixed plate of Parma ham, Salame Milano, Provolone piccante, Gorgonzola dolce with honey, & toasted sourdough with truffle oil

(v) Vegetarian

For all allergen & dietary advice, please speak with your server before ordering
Please note that we cannot 100% guarantee the prevention of cross-contamination in our kitchen



Lasagne - Specialist Main Dish

Our lasagne are freshly made by us, here in our kitchen, with layers of handmade egg pasta & fresh mozzarella

La Classica 12.95

Traditional slow-cooked beef & pork ragù made with 100% Italian tomatoes, with bechamel & grana padano

Diavola 13.5

Pork sausage, spicy salami, & fresh 'nduja cooked in 100% Italian tomatoes with bechamel & grana padano

Inverno 13.5

A cream of roasted butternut squash, potatoes & ricotta, with honey glazed sausages, bechamel & grana padano

L'Americana 13.95

Beef & pork meatballs cooked in 100% Italian tomatoes, with green peas, boiled egg, creamy ricotta, & grana padano

La Siciliana 13.95 (v)

Freshly made sun-dried tomato & almond pesto, ricotta & spinach, with bechamel & gran moravia

Giallorossa 12.95 (v)

A cream of sweet peppers & 100% Italian tomatoes, roasted red & yellow peppers, bechamel & gran moravia

Contorni - Side Plates

Patate al forno 3.95 (v)

Rustic oven roasted potatoes with rosemary

Pane all'aglio 2.95 (v)

Toasted fresh sourdough brushed with garlic infused olive oil

Insalata della casa 3.5

Crisp mixed leaves, rocket, piccolino tomatoes, parmesan shavings, with oil & balsamic glaze

Dolci - Desserts

Tiramisù Classico 6.5 (v)

Savoardi (Italian lady finger biscuits) dipped in Italian coffee, layered with fresh mascarpone cream, & dusted with cocoa

Tiramisù Baileys 8 (v)

Savoardi (Italian lady finger biscuits) dipped in Italian coffee & Baileys liqueur, layered with fresh mascarpone & Baileys cream, & topped with crushed dark chocolate

Nutella Cheesecake 7 (v)

Digestive biscuit base, with nutella cream, crushed hazelnuts, & served with a Ferrero Rocher

Affogato Al Caffè 6 (v)

2 scoops of vanilla icecream served with a hot Italian espresso shot

Affogato Lombardo's 8 (v)

2 scoops of vanilla icecream served with a Disaronno shot & crushed cantucci biscotti

Cantucci e Marsala 8 (v)

Traditional almond & pistachio biscotti served with a sweet dessert wine for dipping

Formaggi misti 18

A selection of 6 Italian cheeses, served with crostini, honey, walnuts, & grapes (for 2 people)

