

TO BEGIN

ZUPPA DI ZUCCA

Our special pumpkin soup.

CAPESANTE SAN NICOLA

Scallops served on a red cabbage Purée with asparagus & N Duja.

ANTIPASTO NATALIZIO

A selection of cured meats, cheese, mixed olives & grilled marinated vegetables served with our homemade bread.

FIORE DI ZUCCHINI FRITTI(V)

Courgette flowers in tempura with a balsamic glaze, served on a bed of salad with a tomato dip.

CARPACCIO DI BARBABIETOLA E CAPRA(V)

Beetroot carpaccio with goats' cheese & figs finished with a raspberry vinaigrette.

MAINS

TACCHINO ARROSTO

Traditional turkey with all the trimmings, served with our homemade gravy & cranberry jam.

MEDAGLIONI BAROLO

Medallions of beef fillet, cooked in the famous Barolo wine & served with parsnip mash.

ORATA ALLA ISOLANA

Fillet of seabream pan fired, served on a bed of roasted Mediterranean vegetables & topped with crispy kale.

RAVIOLI PORCINI TRUFFLE(V)

Parcels of Ravioli filled with wild mushrooms served in a sage & butter sauce with a truffle oil & green pesto drizzle.

BAULETTI MICHAELANGELO'S

Pasta with lobster, cooked with Aglio e Olio, Pepperoncino topped with scallops & crisp Parma ham.

TO FINISH

TORTA DI FORMAGGIO DEGLI ELFI

Our Elves' Christmas cheesecake.

PANETTONE NATALIZIO

Our "traditional" Italian Christmas dessert, served with a homemade hot chocolate sauce.

GELATI ASSORTITI

Assorted ice cream.