

# BRASSERIA

## Christmas MENU

£50

### Starter

#### San Daniele e Gnocco Fritto

San Daniele ham with fried pizza dough

#### Polpo in Carpione

Octopus carpaccio with sweet and sour dressing,  
fresh thin sliced vegetables

#### Tartare di Manzo

Beef tartare with baron bigod fondue  
and cured egg yolk

*add Fresh Truffle (please ask your waiter for market price)*

#### Pappa al Pomodoro

Typical Tuscany tomato and bread  
soup with basil parmesan

### Main

#### Millefoglie di Branzino

Seabass and Aubergine mille-feuille  
with Scamorza cheese fondue

#### Petto d'Anatra Panato

Breaded duck breast served with mashed potato

#### Mezza Manica ai Frutti di mare

Short tube pasta with an intense seafood  
and fish sauce slow cooked over three days

#### Polenta e Funghi

Soft Polenta served with seasonal mushrooms  
glazed with Madeira sweet wine

#### Ravioli del Plin

Beef filled ravioli served with roast beef jus

*add Fresh Truffle (please ask your waiter for market price)*

### Dessert

#### Tiramisù

Classic Italian Tiramisù

#### Strudel di Mele

Apple Strudel with vanilla sauce

#### Panettone

Italian panettone pudding with vanilla ice-cream