



# BRASSERIA

## *Christmas Lunch*

### STARTER

**Zuppa di Lenticchie e Castagne**  
Lentil soup with chestnut

**Culatello e coccole**  
Italian Culatello with fried pizza dough filled with Pecorino cheese

**Torta salata di Norcia**  
A special dish from Norcia, quiche with scamorza cheese, mushroom and truffle

**Capesante con Porcini**  
Sautéed scallops with Porcini cream and crispy sweet potato

### MAIN COURSE

**Linguine ai Crostacei**  
Linguine with crabs, lobster & langoustine, chilli, garlic and white wine

**Gnocchetti con pomodoro fresco e Stracciatella**  
Homemade gnocchi with cherry tomato sauce and Stracciatella cheese

**Orata al cartoccio**  
Sea bream wrapped in cooking foil with potato and cherry tomatoes

**Tagliata di Filetto con crema di Tartufo**  
Grilled scotch fillet steak sliced with truffle cream served with swiss chard and potato puré

### DESSERT

**Panettone Farcito**  
Panettone served with Mascarpone cream and chocolate sauce

**Tortino al Cioccolato con panna e fragole**  
Warm chocolate cake served with whipped cream and strawberries

**Panna cotta al Limoncello**  
Limoncello panna cotta

3 courses menu £49 per person



# BRASSERIA

## *Christmas Dinner*

### STARTER

#### **Lenticchie e Nocciole**

Warm lentils and hazelnuts

#### **Culatello e coccole**

Italian Culatello with fried pizza dough filled with Pecorino cheese

#### **Torta salata di Norcia**

A special dish from Norcia, quiche with scamorza cheese, mushroom and truffle

#### **Capesante con Porcini**

Sauteed scallops with Porcini cream and crispy sweet potato

### MAIN COURSE

#### **Linguine ai Crostacei**

Linguine with crabs, lobster & langoustine, chilli, garlic and white wine

#### **Ravioli al Tartufo e Parmigiano**

Homemade truffle & parmesan cheese ravioli with butter and sage cream

#### **Orata al cartoccio**

Sea bream wrapped in cooking foil with potato and cherry tomatoes

#### **Tagliata di Filetto con Foie Gras e crema di Tartufo**

Grilled scotch fillet with foie gras, Madeira and black truffle sauce

### DESSERT

#### **Panettone Farcito**

Panettone served with Mascarpone cream and chocolate sauce

#### **Tortino al Cioccolato con Zabaione**

Warm chocolate cake served with homemade Zabaione cream

#### **Panna cotta al Limoncello**

Limoncello panna cotta

3 courses menu £69 per person