



FESTIVE MENU



A Festive Celebration of Italian Flavours

2 COURSES £30 | 3 COURSES £35.00

Available 1st December to 24th December

ANTIPASTI

CREMA DI ZUCCA

Creamy butternut pumpkin soup infused with Calabrian chillies, served with crusty sourdough.

CROSTINI AL SALMONE

Scottish smoked salmon, caper aioli, lemon, focaccia crostini, and olive oil.

CARNE CRUDA ALL'ALBESE

Dry aged beef fillet tartar, lemon, parmigiana shavings, focaccia and white truffle aioli

BRUSCHETTA DI BURRATA

Grilled sourdough topped with creamy Puglian burrata, fig jam, Parma ham, and honeyed walnuts.

SECONDO

RISOTTO AL FUNGHI PORCINI

Creamy Parmigiano risotto, ceps, porcini and salsa verde.

AGNOLOTTI ALL'ASTICE

Lobster filled ravioli, Lobster cream, asparagus tips and sun blushed cherry tomatoes.

BRASATO DI GUANCIALE DI MANZO

Slow Braised Beef Cheek, Potato Gratin, Butternut Squash, Rainbow Carrots, and Rich Jus

POLLO ARROSTO SUPREMO

Roast chicken supreme with golden roast potatoes, sun blushed cherry tomatoes, asparagus, cranberry & vermouth sauce.

DOLCE

BAKED MASCARPONE CHEESECAKE

Authentic mascarpone and vanilla cheesecake with honey and vanilla ice cream.

SBRICOLATA

Pear-Blackberry & Ricotta Crumble with Pistachio Ice Cream

TORTA AL LIMONE

Buttery shortcrust pastry, zesty lemon filling, lemon curd sauce and mango purée

CROLLA FAMILY FRESH ITALIAN ICE CREAM

Mix of Vanilla, Pistachio, Ferrero Rocher

