

## MENU DI NATALE CHRISTMAS MENU

### PRIMI PIATTI STARTERS

**Pate Alla Vecchia Romagna** £7-95  
Chicken liver and Vecchia Romagna brandy pate, with toasted brioche and caramelised onion chutney

**Risotti Del Bosco** £7-95  
Chestnut and wild mushroom risotto

**Piccione Alla Prugne** £8-95  
Pan roasted pigeon breast, chef's devil-on-horsebacks', prune puree and toasted hazelnuts

**Salmone Mare e Monti** £8-95  
Beetroot cured salmon, horseradish ice cream and pickled ginger

**Gran Selezione di Antipasti** £9-95  
A Celebration of homemade Nonsolovino seafood, meat and vegetarian antipasti delicacies from different Italian regions  
(Vegetarian version available)

### SECONDI PIATTI MAIN COURSES

**Faraona alla Veneta**  
Poached and roasted guinea fowl breast, fondant potato, curly kale, parsnip puree and sage and onion bon bon £17-95

**Vitello Alla Campana**  
Fillet of veal with parmesan and wild rocket mash, Caponata and roasted artichoke hearts, with veal reduction sauce £21-95

**Canelloni Al Gorgonzola**  
Roasted vegetable and ricotta cannelloni with gorgonzola sauce, toasted pinenuts and wild rocket £12-95

**Rombo Alla Vaniglia**  
Pan fried brill, potato dauphinois, baby carrots, wilted spinach and vanilla reduction sauce £24-95

**Gnocchi di Zucca**  
Butternut squash and potato herb gnocchi, shallot puree, roasted squash and sage and orange butter £11-95

### DOLCI DESSERT

**Cioccolata d'Autunno**  
Chocolate mousse, mulled wine sorbet and chocolate clafoutis £6-50

**Tortino di Marzapane**  
Poached plum and marzipan filo tart with Christmas pudding ice cream £6-50

**Mango e Anice**  
Mango parfait with Satsuma anise jelly £6-50

**Affogato al caffè'**  
Two quenelles of our own ice cream sandwiched between a shot of espresso coffee and a liqueur of your choice £5-50

### FORMAGGIO CHEESE

**1 - Pecorino stagionato**  
Cave aged Italian hard sheep's cheese from Tuscany. Strong flavours and aroma

**2 - Aged Cheddar**  
Rich and full-bodied with a rich and smooth finish.

**3 - Golden Cross soft goats cheese**  
Highly valued for its fresh simple flavour, with a suggestion of chicory, almonds and wild herbs

**4 - Taleggio**  
This cheese has a strong aroma, but its flavour is comparatively mild with an unusual fruity tang. Its crust is thin and studded with salt crystals.

**5 - Gorgonzola**  
Made from un-skimmed cow's milk. Buttery and quite salty, with a 'bite' from its blue veining.

**Any 3 £5.95**

**All 5 £9.95**

We would be happy to advise a wine as an accompaniment to your chosen dish