

Milano

Festive Menu

STARTERS

BRUSCHETTA AL POMODORO
Toasted Altamura bread, tomato,
basil, olive oil, garlic

BRUSCHETTA FUNGHI E TARTUFO
Toasted Altamura bread, mushrooms,
garlic, truffle, grana padano shavings

ZUPPA DI ARAGOSTA
Mediterranean lobster soup

BURRATA E POMODORO
Creamy mozzarella, tomato,
red onion, basil

GAMBERONI DIAVOLA
Toasted ciabatta, king prawns,
chilli, white wine, cream

ARANCINI AL TARTUFO
Crispy risotto balls, truffle cream,
parmesan cheese

MAINS

BRANZINO
Pan-fried sea bass, rosemary fries
*Choose from salsa verde, garlic butter,
or truffle butter*

POLLO SUPREMO
Roast chicken supreme, sautéed
potatoes, tarragon sauce, truffle oil

AGNELLO
Grilled lamb cutlets, rosemary potatoes,
red onion & vine cherry tomatoes

SALSICCIA TAGLIATELLE
Sausage, fennel, wild mushrooms

RAVIOLI DI ZUCCA E RICOTTA
Pumpkin & ricotta ravioli, parmesan,
sage butter

PORCINI RISOTTO
Carnaroli rice, porcini mushrooms,
rosemary, parmesan, truffle

FILLETO DI MANZO
With vine tomatoes, rosemary fries
*Choose from peppercorn sauce, garlic butter,
truffle butter, red wine sauce or salsa verde*

+£5 supplement

SIDES

ROSEMARY FRIES 5.50
TRUFFLE PARMESAN FRIES 6.50
SAUTEED POTATOES 5.50
INSALATA VERDE 6.00

GRILLED SEASONAL VEG 6.00
SPINACI 6.00
BROCCOLINI 6.00

DESSERTS

TIRAMISU
Espresso, mascarpone, cocoa

PANETTONE DI NATALE
Toasted panettone, warm vanilla
custard, orange sorbet

SORBETTI
Lemon | Blood orange | Mango

PANNA COTTA ALLA CILIEGIA
Vanilla panna cotta topped with
a vibrant cherry compote

GELATI

Vanilla | Strawberry | Pistachio | Chocolate | Mint chocolate

Please ask a member of our team for the gluten free options available. Please ask a member of staff for guidance on which dishes can be tailored to suit your dietary needs. We take the utmost care when preparing gluten - free requests, but due to the nature of our kitchen, we cannot guarantee the complete absence of gluten traces.