

BUBLÉ NIGHT

7pm, Tues 14th December

Appetiser

ZUPPETTA DI FUNGHI E CASTAGNE ✓
Mushrooms and chestnuts.

Starters

ARANCINE GAMBERI E PISTACCHIO ✓
Sicilian rice balls, king prawns, bechamel, pistachio mousse.

SALMONE VIOLA
Fillet of salmon marinated with beetroot, orange, lemon and dill with gravlax sauce.

GNOCCHETTI RAGU DI CONOGLIO
Homemade potato dumplings with rabbit ragu.

BRUSCHETTA CON POMODORINI E MELANZANE ✓
Toasted Italian bread with cherry tomatoes, basil and diced fried aubergines.

Should you suffer from any food allergies can you please inform your server.

Please ask about Gluten Free and Vegetarian options.

4 courses £49.95

Main Courses

INVOLTINO DI VITELLO ALLA SICILIANA
Veal roulade with mortadella ham, breadcrumbs, provola in aurora sauce.

SALMONE AL WELLINGTON
Wellington salmon with spinach, cream cheese, mushrooms.

LINGUINE NERO
Squid ink linguine, clams, olives, anchovies and lemon zest.

RISOTTO BARBABIETOLA ✓
Beetroot Carnaroli rice and goat's cheese.

PIZZA BUBLE
Beetroot base, mozzarella, Italian sausage and caprino.

Desserts

STICKY TOFFEE PUDDING
Served with vanilla ice cream.

CANNOLO SICILIANO
Tube shaped pastry, sheep sweet ricotta, chocolate chips and pistachio crumble.

CHEESECAKE
Forrest fruit cheesecake and pistachios.

SANTA LUCIA