# **FESTIVE MENU**

#### £28 PER PERSON

#### WELCOME GLASS OF PROSECCO

#### **STARTERS**

ARANCINI (V)

Filled rice balls with pesto and taleggio cheese

**CALAMARI** 

Fried squid with beetroot aioli

BRUSCHETTA ZOLA (V)

Mushroom & gorgonzola

CHICKEN LIVER PATE

Toasted sourdough bread & caramelised onion

CAPRESE SALAD (V)

Buffalo mozzarella, tomatoes, olives and tomato

#### MAINS

RISOTTO FUNGHI (V)

Arborio rice, wild mushroom

#### TURKEY BALLOTINE (£5 SUPPLEMENT)

Stuffed turkey breast with Italian sausage wrapped in pancetta, potatoes, brussels sprout kale

#### SEABASS (£5 SUPPLEMENT)

Fillet of seabass, capers, mussels, potato, fennel, white wine sauce

#### BEEF TAGLIATA (£5 SUPPLEMENT)

8oz Rump steak, celeriac purée, chicken liver pate and a red wine jus

#### SPAGHETTI CARBONARA

Pancetta, egg yolk, pecorino and black pepper

#### CHRISTMAS PIZZA

Turkey breast, Italian sausage, caramelized onion, cranberry sauce

PIZZA WITH 2 TOPPINGS

ROASTED ARTICHOKE (VG | GF)

Roasted peppers, olives, cherry tomato, vegan cheese.

### **DESSERTS**

TIRAMISU

AMARETTO & MINCEMEAT PIE

ICE CREAMS & SORBET (VIDE IGE)

CHOCOLATE TORTE (VG | GF)

RUM BABA



FOR EVERY FESTIVE MENU SOLD
WE'LL DONATE £1 TO CHANGE MENTAL HEALTH

## **ANTONIETTA**

ALLERGENS/DIETARY: (GF) GLUTEN FREE - (V) VEGETARIAN - (VG) VEGAN - (N) NUTS if you have or want to ask us about allergens, please let us know and we will provide our allergen matrix PLEASE NOTE: WE ADD A 10% DISCRETIONARY SERVICE CHARGE TO YOUR BILL