

Avellino



2 Courses £33.95

3 Courses £41.95

Christmas and New Year's Menu

Starters

CAPELANTE ALLA ZUCCA (GF)

Scallops served with butternut squash puree and pancetta, finished with a balsamic glaze.

CAPRINO CON ASPARAGI

Homemade bread topped with goat's cheese, grilled asparagus and rocket, sprinkled with pine nuts.

ARANCINI MIGNON AL RAGU

Mini arancini filled with a rich, slow-cooked ragu, served with marinara sauce.

RAVIOLI ALL'ASTICE

Delicate pasta parcels filled with lobster, served in a lemon, spinach and white wine butter sauce, finished with parmesan shavings.

Mains

AGNELLO BRASATO (GF)

Slow-baked lamb shank, served with mashed potatoes and mixed vegetables, finished with our homemade red wine sauce.

SALMONE TOSCANA (GF)

Pan-fried salmon in a creamy sauce with spinach, garlic, parmesan and tomatoes, served with potatoes and green beans.

RAVIOLI ALL'ASTICE E GRANCHIO

Lobster and Crab ravioli, served in a creamy tomato sauce with spinach, finished with rocket and parmesan shavings.

RIGATONI ALLE VERDURE (V)

Rigatoni with peppers, spinach, mushrooms and butternut squash puree in a rich, buttery sauce.

PIZZA CON CARNE MISTA

Homemade sourdough pizza topped with tomato sauce, mozzarella, pepperoni, chicken, ham and homemade ragu.

Dessert

PROFITEROLES AL CIOCCOLATO

Cream-filled choux pastries, drizzled with warm chocolate sauce and served with a fruit garnish.

TORTA DI RICOTTA E PERA

A delicate, light and creamy ricotta and pear cake, served with pistachio sauce and a fruit garnish.

SOUFFLE AL CIOCCOLATO (GF)

Warm souffle with a rich and soft centre, served with vanilla ice cream, chocolate sauce and a fruit garnish.



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Available from 1st December to 31st December

Excluding 25th-26th December (closed)