

SAMPLE MENUS

Available from 1st December

NATALE DA LINA £49PP

Minimum 4 people
To Share for the Table

Focaccia al Rosmarino e Sale Marino, Olio d'Oliva
Sea Salt & Rosemary Focaccia, Extra Virgin Olive Oil

Stracciatella e Scarola Fritta
Stracciatella, Escarole, Chilli, Garlic & Anchovy, Carta di Musica

Carciofi Fritti
Fried Artichokes, Aioli, Pangrattato

•

Tagliolini al Tartufo e Parmigiano
30-Egg Yolk Tagliolini, Black Truffle, Butter, Parmigiano Reggiano

Ravioli con Zucca e Ricotta
Pumpkin Ravioli, Piemonte Hazelnuts, Butter & Sage, Grana Padano

Mafaldine di Castagne con Ragù d'Anatra
Chestnut Mafaldine, Braised Duck & Marsala Ragù, Chestnut

•

Gamberi Grigliati
Grilled Prawns, Datterini Tomato, Garlic, Lemon

Insalata Verde
Green Salad, House Dressing

•

Montebianco
Chestnut, Vanilla Meringue, Whipped Cream

NATALE DA LINA VEGETARIANO £49PP

Minimum 4 people
To Share for the Table

Focaccia al Rosmarino e Sale Marino, Olio d'Oliva
Sea Salt & Rosemary Focaccia, Extra Virgin Olive Oil

Stracciatella e Scarola Fritta
Stracciatella, Escarole, Chilli & Garlic, Carta di Musica

Carciofi Fritti
Fried Artichokes, Aioli, Pangrattato

•

Tagliolini al Tartufo e Parmigiano
30-Egg Yolk Tagliolini, Black Truffle, Butter, Parmigiano Reggiano

Ravioli con Zucca e Ricotta
Pumpkin Ravioli, Piemonte Hazelnuts, Butter & Sage, Grana Padano

Agnolotti ai Funghi Porcini
Porcini Agnolotti, Mushroom Sauce

•

Parmigiana di Melanzane
Aubergine Parmigiana

Insalata Verde
Green Salad, House Dressing

•

Montebianco
Chestnut, Vanilla Meringue, Whipped Cream

* Please note our pasta dishes are finished with a traditional Italian cheese that contains animal rennet. Should you require a 100% vegetarian cheese alternative, please ask your waiter to substitute the cheese when placing your order.