

CHRISTMAS MENU

3 COURSES FOR €29.5

STARTER

Insalata di Rucola

Wild rocket, shaved Parmigiano-Reggiano, and sweet cherry tomatoes with a drizzle of aged balsamic glaze.

Olive Marinate

Marinated, herb infused mixed olives.

PASTA

All pasta served with our homemade Focaccia.

1. Aglio, Olio e Peperoncino · Spaghetti (v)

Slow-sizzled garlic & red chilli in extra virgin olive oil, topped with crispy parsley breadcrumbs.

2. Napoletana · Spaghetti (v)

San Marzano tomatoes slow-cooked into a rich sauce with fresh basil.

3. Arrabbiata · Rigatoni (v)

Our San Marzano tomato sauce simmered with fiery red chilli and fresh basil.

4. Tagliatelle ai Funghi · Tagliatelle (v)

Mushrooms in fresh sage butter with Parmigiano-Reggiano.

5. Re Ragù · Pappardelle

Our signature 8-hour braised beef shank and fall-apart pork rib ragù in a rich San Marzano tomato sauce.

6. Spilinga · Rigatoni

Spicy Calabrian nduja and fennel sausage slow-cooked in San Marzano tomato sauce, finished with grated Pecorino Romano.

7. Cinque Terre · Tagliatelle (v)

Fresh green beans and tender baby potatoes tossed in a Genovese basil pesto.

8. Carbonara Autentica · Spaghetti or Rigatoni

Crispy guanciale (Italian cured pork) in a sauce of rich egg yolks, Pecorino Romano and cracked black pepper.

9. Cacio e Pepe · Spaghetti or Rigatoni (v)

Pecorino Romano and Parmigiano-Reggiano melted into a classic Roman sauce with coarse-toasted black pepper.

10. Amalfitana · Pappardelle

Gamberi (prawns) and blistered Datterino tomatoes in a creamy chilli, garlic and lemon sauce, topped with chopped parsley.

11. Amatrice · Rigatoni

Crispy guanciale (Italian cured pork) and chilli, in our San Marzano tomato sauce, finished with grated Pecorino Romano.

DESSERT

Pistachio Cream Cannoli

Crispy Sicilian pastry shell filled with ricotta cream, topped with crushed pistachios

Tiramisu

Layers of coffee-infused sponge & whipped mascarpone, finished with cocoa powder

Gelato

Choose from our homemade gelato flavours: Vanilla, Salted Caramel, or Sorbet (ask your server for flavours)

See Main Menu or ask a member of staff for Allergens or dietary requirements