

COTTO

BAR - RISTORANTE - ITALIANO

FESTIVE MENU

STARTER

GAMBERONI

King prawns garlic chilli, butter, olives and cherry tomato

ZUPPA DEL GIORNO V

Soup of the day served with warm bread

CARPACCIO DI MANZO

cured beef fillet thinly sliced with rosemary, lemon, olive oil and rocket parmesan

ARANCINI V

Rolled saffron rice balls filled with soft and spicy dolcelatte cheese, truffle oil & ricotta cheese

MAIN

BRANZINO

Fillet of seabass, with spinach salsa verde and lemon

TACCHINO ARROSTO

Roasted turkey with savoy cabbage, gnocch, meatball turkey and red wine jus

POLLO RUSPANTE

Corn fed chicken breast, served with gnocchi, mushrooms, garlic cream and white wine

OCCHIO DI BUE

10oz rib-eye steak, served with rocket parmesan salad and pepper sauce

SPINACH RAVIOLI V

Ravioli filled with spinach and ricotta cheese served with sundried tomatoes, garlic butter sauce, kalamata olives

DESSERT

TIRMASU

Classic Italian dessert

TORTA DI NATALE

Christmas pudding and brandy sauce

PANNACOTTA (n)

Set vanilla and white chocolate dessert and berry puree

£45.00_{pp}