

COTTO

BAR - RISTORANTE - ITALIANO

FESTIVE MENU

STARTERS

ZUPPA DEL GIORNO

Soup of the day served with warm bread

GAMBERONI

Pan-fried king prawns cooked in white wine, chilli and garlic sauce

CARPACCIO DI MANZO

Cured beef fillet thinly sliced with rosemary, lemon, olive oil and rocket Parmesan

ARANCINI V

Rolled saffron rice balls filled with provolone cheese and spinach on a bed of ricotta cheese

MAIN

BRANZINO

Pan-roasted fillets of sea bass served with spinach, salsa verde and lemon

TACCHINO ARROSTO

Roasted turkey served with savoy cabbage, gnocchi, turkey meatball and red wine jus

POLLO RUSPANTE

Corn-fed chicken breast served with gnocchi, mushrooms and garlic in a creamy white wine sauce

OCCHIO DI BUE

Ribeye steak served with rocket Parmesan salad and pepper sauce

TORTELLONI TARTUFO V

Ravioli filled with truffle mushrooms and ricotta cheese in a creamy sauce

DESSERT

TIRAMISU

Classic Italian dessert

TORTA DI NATALE

Christmas pudding served with brandy sauce

PANNACOTTA (N)

Set vanilla cream with white chocolate flavour served with berry puree

£45.00 PP

(V) NOTES: DISHES SUITABLE FOR VEGETARIANS, SOME OF OUR DISHES MAY CONTAIN NUTS.

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE, PLEASE LET THE MANAGER KNOW UPON PLACING YOUR ORDER.

GUESTS WITH SEVERE ALLERGIES OR INTOLERANCES SHOULD BE AWARE THAT, ALTHOUGH ALL DUE CARE IS TAKEN, THERE IS A RISK OF ALLERGEN CROSS-CONTAMINATION.