

Christmas Eve Menu

MENU Dinner

Three Course | 42.90

On Arrival

Fresh homemade bread & Prosecco, Ca del Console glass

Antipasti

Gratinated scallops on their original shell|

Burrata di Puglia with mixed cherry tomatoes, EVO oil and basil |

Pink tender veal served chilled with a creamy, tangy tuna-caper sauce, garnished with fresh herbs and lemon zest |

Middle to share

Tortellini pasta filled with mixture of meats and Parmigiano Reggiano on a hen broth |

Primi & Secondi

Tagliatelle with Marchigian ragù (central Italy) made with mixed ground pork, beef, chicken gizzard and goose |

Ravioloni pasta filled with buffalo ricotta and baby leaf spinach, served in fresh tomato sauce, basil & EVO oil |

Bauletti pasta filled with lobster on a traditional seafood ragù and cherry tomatoes |

Roast rack of lamb cooked with white wine, rosemary and EVO oil, served with a side of roasted potatoes & mixed salad |

Tender and flavourful salt cod fillet, oven-baked with potatoes, cherry tomatoes, black olives, garlic & EVO oil|

Tender rabbit slow-roasted with aromatic herbs, garlic and fennel with black olives (as per Le Marche tradition), served with sautéed greens |

Pizza

Margherita | Diavola | Nduja | Vegetariana | Tartufo | La Vegana |

Dolci

Homemade Tiramisù with Savoiardi biscuits, soaked in ristretto espresso coffee & coffee liqueur, with mascarpone & chocolate drizzle |

Italian panettone with vanilla gelato |

Too full for dessert? Choose an Amaro instead

*please always inform our staff about any allergens or intolerances which may affect you. Even if allergens, such as nuts or gluten, are not contained in the ingredients themselves, they are still present in the kitchen and therefore some traces may still be found.

A 12.5% discretionary service charge is added. All prices include VAT.

