CHRISTMAS MENU

BELLA VITA

STARTERS (ANTIPASTI)

Tortelli di Bresaola 14.9

Hand-folded bresaola rosettes filled with ricotta, pistachios and sun-dried tomatoes, served on rocket with walnuts, Parmesan shavings and a balsamic drizzle

Zucchini Ripiene al Forno (V) 14.9

Slow oven - cooked courgettes stuffed with mushroom, mozzarella,capers,parmesan served with creamy mushroom and gorgonzola sauce

Gamberoni Rosso Natale 14.9

Tiger prawns pan -cooked in chilli and garlic oil served with oven - cooked, spicy pepper and tomato sauce

MAINS

Ossobuco di Manzo con Risotto allo Zafferano 32.9

A Milanese classic the bone marrow Beef meat slow cooked with aromatic herbs, vegetables, tomatoes and wine, served with creamy saffron risotto

Agnoli al Tartufo e Stracchino all'Antica (V) 24.9

Traditional Northern Italian pasta filled with black summer truffle and Stracchino, finished with pecorino fonduta and truffle shaving

Gnocchi con Pesce Spada e Melanzane 24.9

Sicilian-inspired potato gnocchi with swordfish, aubergine, cherry tomatoes, fresh chilli, garlic, basil and white wine

DESSERT

Cheesecake Rosso Rubino (V) 10.9

Homemade ricotta cheesecake with Black Forest berries

A discretionary optional service charge of 12.5% will be added to your bill.
Please always inform your server of any allergies or intolerances before placing your order.