

# **CHRISTMAS SET MENU**

2 Courses - £29 per person 3 Courses - £35 per person

# **STARTERS**

#### **TRUFFLE ARANCINI**

Parmesan mayo dip

## MOZZARELLA POMODORO PANZEROTTI (v)

Crunchy fried dough pockets with a melted cheese and tomato filling

#### **BRUSCHETTA 'NDUJA BURRATA**

Creamy Burrata over spicy 'Nduja finished with pistachio crumble

#### **BURRATA ROCKET SALAD (v)**

With a trio of San Marzano, confit and cherry tomatoes, sprinkled with black olive and crumble

## MAINS

#### AUBERGINE & WILD MUSHROOM PACCHERI (vg)

With slow cooked freshly made tomato sauce, roasted aubergine, seasoned mushrooms finished with a crispy Salento couscous

#### **TONNARELLI CACIO E PEPE**

Traditional Roman creamy sauce with Pecorino cheese and black pepper

#### **PISTACHIO TUNA TARTARE**

Citrus-marinated tuna and roasted mediterranean vegetable caponata on a bed of pistachio pesto

#### **'NDUJA & SAUSAGE TONNARELLI**

Spicy tomato sauce, slow-cooked with tuscan sausage and smoky Calabrian 'nduja, served with pecorino cheese

#### SEAFOOD PESTO BUCATINI

Apulian pesto of sundried tomatoes, anchovies and capers, topped with creamy burrata pieces and confit prawns

## DESSERTS

#### **SICILIAN CANNOLO**

Our classic crispy pastry, filled with ricotta cream, is dipped in pistachios and chocolate chips

## **CAPRI CAKE**

Classic Italian flourless cake with vanilla ice cream

# SCARPETTA SIGNATURE TIRAMISÚ

With chocolate chunks