



AVAILABLE FOR PRIVATE DINING BOOKINGS
FROM NOVEMBER 16TH

CHRISTMAS FAYRE

ANTIPASTI

Zuppa di Funghi

homemade mushroom soup with croutons & fresh truffle

Burrata GF

from Corato in Puglia with Parma ham & marinated black truffle

Gamberoni Fritti

tempura prawns dressed with a spicy mayonnaise

Carpaccio di Manzo GF

beef fillet carpaccio with truffle mascarpone & rocket

Calamari Fritti

classic fried squid

Tuscan Pâté

*chicken liver pâté with Italian brandy,
served with toasted Altamura bread & fig chutney*

Melanzane Parmigiana

*a classic Sicilian dish. Layers of aubergine,
Grana Padano & tomato baked in the oven*

PRIMI

Mafaldine con Ragù di Manzo GFO

short wavy pasta with slow cooked beef ragù

Spghettini Frutti di Mare

spghettini with prawns, mussels, garlic, chilli & tomato

Ravioli Tartufo & Pecorino

truffle & pecorino ravioli

SECONDI

ALL SERVED WITH ROASTED POTATOES & MIXED SALAD

Agnello

grilled lamb cutlets marinated in sundried tomato & thyme

Beef Cheek & Spinach

*slow cooked beef cheek served with a parsley,
caper & garlic gremolata & sauteed spinach*

Tacchino con Ripieno di Castagne

*turkey with chestnut stuffing, chipolatas
wrapped in pancetta, served with Italian jus*

Lemon Sole Carlo

in a white wine & mushroom sauce

Halibut GF

with samphire, cherry tomato & chilli

DOLCI

Panettone Bread & Butter Pudding

with limoncello & homemade vanilla ice cream

Rocher San Carlo

hazelnut & chocolate mousse covered in nut praline

Tiramisu

*the Italian classic made with savoiardi biscuits
soaked in Marsala wine, coffee & mascarpone cheese*

Torta Pistacchio

our famous pistachio cake

WITH TEA OR COFFEE

£59.95

VE = Vegan (Altamura bread may contain traces of milk)

GFO = Gluten Free Option Available

GF = Gluten Free



If you have a food allergy, intolerance, or coeliac disease – please speak to your waiter or manager about the ingredients in your food and drink before you order. Detailed information on the 14 major allergens is available on request. Our dishes are prepared in kitchens where allergens are present; therefore, we cannot guarantee that any dish will be completely allergen-free.