



MENU FESTIVO

PRAWN COCKTAIL BRIOCHE ROLL

Best sweet royal Atlantic prawns folded in marie-rose sauce in a toasted brioche roll

FRITTO MISTO

Neapolitan mixed street food, arancini, potato croquette, pasta frittatine

FUNGHI (V)

Sautee' garlic mushroom, goat cheese mousse, red wine jus, carasau crumble

PATE'

Chicken liver pate with marsala liquor caramelised onion jam, toasted Altamura Apulian bread

ZUPPA (V)

Soup of the day with crusty bread

RIGATONI (V)

Porcini mushroom and red wine sauce, rigatoni pasta, parmesan fondue

BRANZINO

Fleetwood Market fresh Seabass, pan roasted in herbs butter, sunblushed tomato and parmesan risotto

RISOTTO NDUJA

Arborio risotto, calabrian nduja and Sicilian fennel sausage.. taralli crumble

POLLO (gf)

*Free range local sourced chicken breast quarter oven roasted with lemon rosemary & garlic, mash potato
Red wine and mushroom sauce, mixed greens*

PASTA FRESCA

Hand made fresh pasta, ask your waiter for today pasta

PULCINELLA'S FESTIVE BREAD & BUTTER PUDDING

salted caramel and ice cream

PERA

Mulled wine poached pear.. Italian Vanilla Gelato

WARM CHOCOLATE BROWNIE

Our cherry ripple ice cream

PISTACHIO TART

White chocolate and pistachio mousse on a friable short crust base

two Courses £29.50/ three Courses £33.00

available throughout December excluding new years eve

FULL A LA CARTE MENU ALSO AVAILABLE

Please note that this menu may change depending on fresh produce available on the day

v -suitable for vegetarians please inform us before ordering if you have an allergy, any food intolerance or any special dietary requirements. We are happy to advise.