

## STARTER

Sourdough Bruschetta with mushrooms, black truffle, garlic & pecorino cheese

Beetroot Carpaccio & Goats Cheese roasted with rosemary, thyme

& garlic with spiced breadcrumbs

Gamberoni Piccanti Sicilian prawns with lemon & garlic
Burrata (a special mozzarella) with Parma ham & marinated black truffle
Zuppa di Aragosta mediterranean lobster soup
Arancini Tartufo Sicilian rice balls with truffle & Parmesan
Carpaccio of Beef with mustard mayonnaise, rocket & Parmesan

## MAIN

Melanzane al Forno baked layers of Sicilian aubergine with Parmesan cheese & tomato

Fumo Porcini Risotto black truffle risotto with porcini mushrooms

Ravioli Lobster homemade ravioli filled with lobster & served with a light creamy tomato sauce

Tacchino con Ripeno di Castagne turkey with chestnut stuffing, chipolatas wrapped in pancetta, served with Italian gravy

Filetto al Tartufo 80z fillet steak wrapped in Pancetta with cream & black truffle sauce

Grilled Prawns Argentinian chargrilled prawns with garlic & chilli

Sea Bass fillet of sea bass, charcoal grilled served with friarielli, Taggiasche olives & anchovies

SELECTION OF SEASONAL VEGETABLES & ROSEMARY POTATOES

## DOLCI

Panettone with limoncello & homemade vanilla ice cream

Ferrero Rocher Cake

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

Pannacotta Traditional Italian dessert made from fresh cream, served with winterberries

Coffee

£45.95 PER PERSON

1 ST PETERS SQUARE, OXFORD ROAD, MANCHESTER



## CHRISTMAS FAYRE LUNCH & DINNNER

