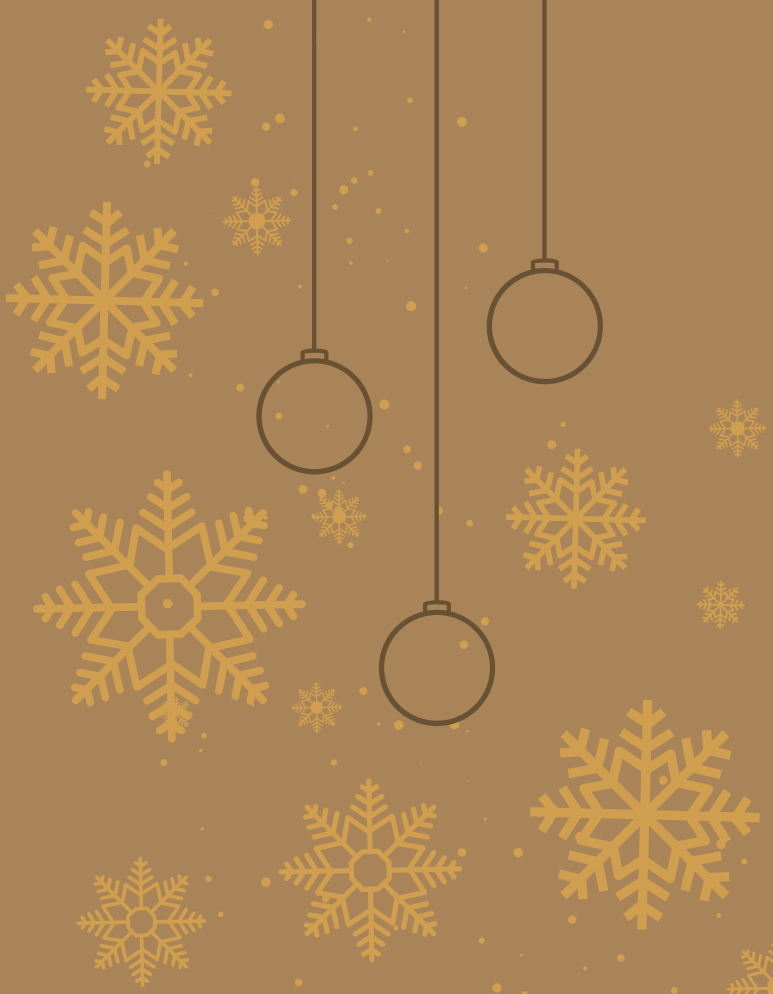

GRAPPA

RISTORANTE & BAR

Christmas

MENU

NATALE ITALIANO

FESTIVE MENU
3 COURSES - £39.95

ANTIPASTI

BURRATA E ZUCCA (V, GF)
Creamy burrata, roasted Delica pumpkin, crispy sage, toasted Piedmont hazelnuts and aged balsamic.

ARANCINI AL TARTUFO (V)
Crispy wild mushroom and mozzarella arancini, Parmesan fonduta and black truffle.

BRUSCHETTA AL POMODORO (VE, GFO)
Toasted sourdough, datterini tomatoes, basil, garlic and extra virgin olive oil.

GAMBERONI ALL'AGLIO (GFO)
King prawns sautéed with garlic, chilli, white wine, parsley butter and grilled focaccia.

GARLIC BREAD
Choice of Plain, Tomato, Mozzarella or Mozzarella & Caramelised Onion.

SECONDI

PORCHETTA ARROSTO (GF)
Slow-roasted porchetta, rosemary roast potatoes, apple & fennel salad, salsa verde and roasting jus.

BRASATO AL BAROLO (GFO)
Slow-braised beef in Barolo wine, creamy Parmesan mash, roasted shallots and gremolata.

POLLO SUPREMO AL TARTUFO (GF)
Pan-roasted chicken supreme, wild mushroom fricassée, truffle Parmesan cream, fondant potato and crispy sage.

NASELLO ALLA LIVORNESE (GF)
Roasted hake, San Marzano tomatoes, olives, capers, basil and saffron potatoes.

GNOCCHI AI FUNGHI SELVATICI (VE)
Potato gnocchi, wild mushrooms, roasted chestnuts, garlic, sage, thyme, white wine and parsley, finished with extra virgin olive oil.

PIZZA NERANO (V)
Courgette cream base, Fior di Latte, smoked cheese, fried courgette, mint and chilli flakes.

DOLCI

STICKY PANETTONE BREAD & BUTTER PUDDING
Orange anglaise and vanilla gelato.

LEMON PANNA COTTA (VE)
Silky lemon panna cotta served with winter berry compote and pistachio crumb.

TORTA CAPRESE (GF)
Traditional chocolate and almond cake with mascarpone cream and Amarena cherries.

TRADITIONAL TIRAMISÙ
Espresso-soaked savoiardi, mascarpone and cocoa.

DIETARY INFORMATION

We want everyone to enjoy their meal. If you or any of your guests have any allergies or dietary requirements, please let us know in advance. We'll do our best to accommodate them wherever possible. Please note that all dishes are prepared in a kitchen where allergens are present.

V – Vegetarian VE – Vegan GF – Gluten Free GFO – Gluten Free Option Available