

Christmas Lunch

A warm Welcome

-Overture-

Bra Sausage Medallions

delicately filled with a silky Anchovy cream from Sciacca & Celeriac,
crowned with crispy sweet Peppers

Agnolotti handmade Pasta

parcels embracing tender Capon and prized Gobbo Cardoons from
Nizza Monferrato, bathed in an Oriental broth with Black Kale

Porchetta-style Beef Short Rib

slow-braised to perfection with young Spring Onions
and a touch of Spiced Mostarda

Croquembouche Tower

An enchanting cascade of cream-filled Profiteroles,
drizzled with warm Gianduja sauce

Piccola Pasticceria & Traditional Artisanal Panettone

€75