



Festive Menu

Curated by the Head Chef

By Chef Patron (Head Chef) Márcio de Paula & Host
Magda Pereira.

Christmas is the season of warmth and wonder —
where every flavour tells a story, and each plate
becomes a celebration at the table.

A journey of festive joy crafted with the Chef Patron's
touch.

£55pp

Includes a glass of sparkling Prosecco on arrival.

Pre-order required. Available all day, for lunch and
dinner, throughout the festive season.

STARTERS

Crostini di Paté di Fegatini di Pollo – Toscana

Classic chicken liver pâté served on rustic crostini.

Mozzarella di Bufala con Salmone Affumicato – Campania

Buffalo mozzarella with smoked salmon, cherry tomatoes and basil, a festive twist on the Caprese.

Melone con Prosciutto di Parma – Emilia-Romagna

Sweet melon paired with Parma ham, a timeless festive classic.

Zuppa di Asparagi – Veneto

Asparagus soup, smooth and delicate, served with rustic bread.

Gamberoni dell'Aurora allo Zafferano Piccante – Sicilia

King prawns delicately sautéed in saffron sauce with a touch of chilli, evoking the golden light of dawn and the festive soul of Sicily.

MAIN COURSES

Steak di Manzo al Vino Porto – Nord Italia / Ispirazione Lusitana

Ribeye beef in a refined Port wine reduction, served with roasted potatoes, broccoli and baby carrots.

Supplement of £5 applies.

Filetto Reale al Risotto di Mare – Veneto & Friuli

Grilled fillet served with saffron king prawn risotto. Mid tomatoes, shallots in olive oil, finished with white wine and a touch of fresh chilli. A luxurious Northern Italian dish — inspired by the coastal refinement of Veneto and Friuli, where land and sea meet in harmony and risottos reign supreme.

Supplement of £10 applies.

Pollo al Gravy di Vino Rosso e Cipolle Rosse – Piemonte

Chicken fillet gently finished with a red wine and shallot gravy, accompanied by roasted potatoes, broccoli and baby carrots.

Spigola al Limone ed Erbe Mediterranee – Liguria

Seabass fillet with lemon and Mediterranean herbs, served with roasted potatoes, broccoli and baby carrots.

Risotto ai Funghi Misti e Tartufo – Veneto

Creamy risotto with porcini, mixed fresh mushrooms and truffle, finished with grated Parmigiano and shards of aged Parmigiano.

DESSERT

Panna Cotta ai Frutti di Bosco – Lombardia

Smooth panna cotta with festive red fruits.

Torta al Cioccolato Caldo – Piemonte

Warm chocolate cake with hot chocolate sauce.

Budino di Cocco e Vaniglia Caramellato – Sicilia

Coconut and vanilla crème caramel pudding with a golden festive touch.

Tiramisù Classico – Veneto

Traditional Italian tiramisu with layers of coffee-soaked savoiardi and mascarpone cream.

TOO FULL FOR DESSERT?

No problem — you may instead opt for tea, coffee, Tia Maria, Limoncello or Port wine.

A FESTIVE THREE-COURSE JOURNEY, WHERE
SIMPLICITY MEETS ELEGANCE, AND EACH DISH IS
SHAPED AS A CHEF PATRON'S SELECTION.

Please be aware, a 10% service charge will be added at the end of the bill.