

FESTIVO SET MENU

3 courses & a glass of Prosecco for 24.95*

STARTERS

N'DUJA & CHEESE DOUGH BITES Make this Vegan

Fiery Calabrian N'duja sausage, garlic and mozzarella baked into little dough bites served with N'duja ketchup for extra spice. Make it **Vegan** with MozzaRisella and spicy No'duja, served with a spicy tomato dip.

CHICKEN LECCA-LECCA Make this Vegan

Breaded chicken fillets served with a spicy tomato dip and garlic mayonnaise. Make it **Vegan** with THIS™ Isn't Chicken goujons, served with smoked chilli jelly and a spicy tomato dip.

MAINS

POLLO MILANESE

Breaded butterfly chicken breast, seasoned and roasted. Served with roasted baby potatoes or chips, broccoli and a creamy mushroom sauce.

NEW CALZONE MUSHROOM & TRUFFLE (V)

A creamy mushroom & white base calzone with truffled mushrooms, spinach, mascarpone, mozzarella and smoked scamorza cheese.

SPECIAL PRIMA PIZZA NATALE

Tis' the season; Pulled turkey, crispy smoked prosciutto, balsamic onions, shredded sprouts, red pepper pearls, smoked scamorza cheese, thyme, smoked chilli jelly, ricotta salata and mozzarella on a tomato base.

CLASSIC PASTA SPAGHETTI LENTIL RAGU Vegan

A hearty ragu of green lentils and mixed vegetables in a sundried tomato sauce.

MUSHROOMS AL FORNO (V)

Mushrooms stuffed with mozzarella and aged hard cheese, breadcrumbs and onions, baked on Italian bread, served with garlic mayonnaise.

GARLIC BREAD WITH MOZZARELLA (V) Make this Vegan

BUTTERFLY KING PRAWNS

Succulent king prawns oven roasted on Italian bread with garlic and parsley.

SPECIAL RISOTTO ALLE VONGOLE

A signature of Christmas in Naples; a creamy clam risotto with plum tomatoes, garlic and lemon. Topped with a large king prawn in its shell.

SPECIAL PASTA FRESCA CHRISTMAS CARBONARA

Fresh egg frilly tagliatelle with crispy pancetta and sprouts in a velvety mascarpone and cheese sauce, topped with crispy smoked prosciutto.

NEW PRIMA PIZZA NO'DUJA VEGANA Vegan

Spicy No'duja, MozzaRisella, sautéed mushrooms, balsamic red onions, red pepper pearls and grated courgette on a tomato base.

CLASSIC PASTA FETTUCCINE BOLOGNESE

Our hearty beef and red wine ragu is served with flat ribbon fettuccine, the way they eat it in Rome.

NON-GLUTEN SET MENU AVAILABLE

You can still enjoy the festivo set menu with options across all courses, for more information please see our allergen menu. All of our **Classic Pasta** dishes can be made with our non-gluten containing fusilli. Our **Prima Pizzas** (except Calzone) can be made using our circular non-gluten containing base.

DESSERTS

SPECIAL SNOWBALL CHOCOLATE GNOCCHI (V)

A festive twist on our favourite Italian dumplings, filled with Nutella® and served with white chocolate flavoured sauce and white chocolate curls to dip and dunk.

HONEYCOMB CHEESECAKE (V)

Creamy cheesecake on a cookie base, sprinkled with crunchy honeycomb chocolate pieces. Served with vanilla gelato.

BLOOD ORANGE & CHOCOLATE TART Vegan

Zesty dark chocolate tart on a seeded base, served with tangy raspberry sorbet.

SPECIAL BROWNIE AL FORNO (V)

Warm and gooey chocolate brownie, topped with clotted cream and cherry swirl ice cream and sprinkled with white chocolate curls and chocolate sauce.

NEW TIRAMISU (V)

A boozy Italian classic that speaks for itself. Served with a chilled mix of Espresso and Baileys liqueur.

ADD A
LIQUEUR
Limoncello or Baileys
for 2.00

T&Cs: *Christmas menus includes 3 courses from the selected menu plus a Glass of Prosecco - 125ml or a Soft & Special Strawberry Soft Spritz. Alcoholic beverages not available to anyone under 18 years. Menu options & descriptions are correct at the time of print and may be subject to minor amendments. Tables of 8 or more will require a card authentication to secure your Christmas booking. A team member will be in touch from the 1st of November 2021.

Our dish descriptions don't always mention every single ingredient. Please note that allergens contained within our condiments or extra toppings are not included. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak to the restaurant manager if you have any food allergies prior to placing your order so we can take extra care preparing your dish.