



A LA CARTE MENU

A NATALE PRANZO

STARTERS

Roast red king prawns in garlic, spiced bean puree, mascapone, Nduja roast chilli and garlic oil, salami crisps
15

Duck liver parfait, crispy duck, elements of orange, brioche
13

Winter salad of **baked goats cheese**, beetroot and pomegranate
10

Locally smoked salmon bruschetta, salmon mousse, lemon ricotta, pickled fennel
12

Local **Lincolnshire partridge terrine**, foie gras bon bon, pear, brioche
14

'Zuppa del Giorno' (v)
-made fresh everyday with textures and accompaniments
8

PASTA AND RISOTTO

Starter/Main

Traditional handmade **veal and pork meatballs** in a rich tomato ragu with hand rolled fresh Casareccia pasta, parmesan shavings, crispy chilli oil
14/ 22

Casareccia ai **quattro fromaggi**, black truffle, cream, crispy leeks
13/19 (v)

Mushroom risotto, slow cooked pulled beef blade, parmesan, vin cotto
13/20

Red king prawn and cherry tomato risotto, a touch chilli, parsley
16/29

Mallorredus alla carbonara
A classic version – egg yolk, pecorino and crispy guanciale
14/20

Handmade Scottish **lobster raviolo**, prawn and lobster bisque, sea vegetables
15

MAIN COURSES

Duo of beef: slow braised pulled beef featherblade, seared **Wagyu** bavette steak, roast mushrooms, spring onions, crispy potato pave, porcini and caper sauce 29

Pig 3 Ways:

Lincolnshire slow cooked Pork belly, pan fried fillet, pig head terrine, butter beans with salami and pancetta, sweetheart cabbage, pork jus, sage oil 26

Roast **fillet of sea bass**, king prawns, sea vegetables, lemon and parsley potato croquette, caviar and prosecco cream 26

Roast breast of **cornfed chicken**, parmesan potato croquette, parmesan, parsley, garlic espuma, roasted mushrooms, crispy chicken skin, chicken and sage jus 25

Traditional Sicilian **aubergine parmigiana**, sundried tomato, parmesan puree, fiorelli, pasta crisp (v) 18

Thirkleby duck breast confit duck arancini, parsnip puree, accents of beetroot, pistachio and cherry, spiced duck jus 33

Sicilian seasonal '**grigliata di pesce**' – a selection of our catch of the day
Fennel salad, French fries, salmoriglio dressing 35

Simple tastes? – our fillet steak served pan fried with homemade chunky chips and Italian leaf salad 39

add one of our **signature sauces:** 4.50
Peppe Nero, Gorgonzola or Mushroom and caper

ADDITIONAL SIDE ORDERS

(with any menu)

Homemade chunky chips 5 /With Truffle and Parmesan 7
Smoked mashed potatoes 6
Rocket, parmesan & pine nuts 5.5
Lincolnshire brassicas, chilli, almonds and lemon 6
Cauliflower cheese 'alla carbonara' 8
Buttered heritage carrots with salsa verde 6
Roast parsnips, chestnut and sage 7
Mushrooms & spinach with garlic butter 6

All our dishes may contain allergens, please advise a member of staff of any allergies or intolerance
A discretionary 10% service charge will be added to your bill and 100% is paid directly to the team.