



Christmas

MENÙ DI NATALE

45\$ Per person

WELCOME PROSECCO GLASS \$4.5

-STARTERS-

INVOLTINI DI SPECK E MELANZANE AL TALEGGIO \$11

(Speck and Eggplant Rolls with Taleggio Cheese)

PORCINI TRIFOLATI SU POLENTA CROCCANTE \$9

(Sautéed Porcini Mushrooms served on Crispy Polenta)

CAMELLINE DI BRESAOLA E RICOTTA \$11

(Cured Beef and Ricotta parcels)

-FIRST COURSE-

RAVIOLI DI NATALE ALLA ZUCCA \$11

(Christmas Pumpkin Ravioli with Poppy Seeds)

PASSATELLI IN BRODO \$9.5

(Traditional Romagna Pasta made with Parmesan,
Eggs and Breadcrumbs in Chicken and Beef soup)

-MAIN COURSE-

MONTEPULCIANO D'ABRUZZO GLASS \$5.5

ARROSTO DI VITELLO NATALIZIO \$18

(Traditional Christmas Veal Roast with Mixed Nuts & Candied Dry Fruit)

COTECHINO CON LENTICCHIE \$15

(Traditional Italian Boiled Sausage with Lentils and Mash Potatoes)

-DESSERT-

DESSERT DI NATALE \$6

(Traditional Christmas Dessert)

CAFFÈ O LIMOCCELLO A SCELTA \$2 \$4

(Menu can also be purchased as single dishes)