

FESTIVE MENU 2

£46.50 PER PERSON

AVAILABLE ALL DAY

FRESHLY BAKED ITALIAN BREADS, BASIL PESTO DIP & CERIGNOLA OLIVES (V) (TO SHARE)

• STARTERS •

CARPACCIO

THINLY SLICED BEEF FILLET, HORSERADISH & PECORINO CREAM SAUCE

CAPEANTE

ISLE OF MAN SCALLOPS, CASTELLUCCIO LENTILS, CAVOLO NERO & SAGE

ARANCINE

CRISPY MUSHROOM RISOTTO BALLS, MOZZARELLA, TOMATO & RED PEPPER SAUCE (V)

PARMA HAM BRUSCHETTA

SPICY 'NDUJA, HONEY & PISTACHIO NUTS WITH TOASTED CIABATTA

• MAINS •

All our main courses are served with roast potatoes & vegetables to share (v)

SALMON FILLET

CAVOLO NERO & CREAMY VERMOUTH SAUCE

TURKEY SALTIMBOCCA

PARMA HAM, MARSALA WINE & SAGE

RIBEYE STEAK (225G)

GREEN PEPPERCORN SAUCE

FILLET STEAK (225G)

GREEN PEPPERCORN SAUCE

£5.50 SUPPLEMENT

CRISPY DUCK

CHERRY & RED WINE SAUCE

BUTTERNUT SQUASH RAVIOLI

SAGE BUTTER & TOASTED WALNUTS (V)

• DESSERTS •

LEMON POLENTA CAKE

CANDIED LEMONS, VANILLA ICE CREAM (V)

TIRAMISÚ

THE ULTIMATE ITALIAN DESSERT

CHOCOLATE FONDANT

STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM (V)

CHEESE BOARD

GORGONZOLA, BUFFALO RICOTTA & PECORINO

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

An optional service charge will be added to your bill.

Estate

GINO

D'ACAMPO

• MY RESTAURANT •
