

£49.95
PER PERSON

Farina & Co.

Christmas Day

Glass of Prosecco and canapes on arrival



STARTERS

Bruschetta al granchio

Crab meat bruschetta served on homemade bread

Zuppetta di fagioli con cozze fritte

Traditional Italian cannellini beans soup with fried mussels

Sformato di patate con provola e prosciutto cotto su fonduta di formaggio

Oven baked potato flan baked with Provola cheese and ham served over cheese fondue sauce

Cotechino con lenticchie

Traditional Italian dish of slow-cooked cotechino sausage and lentil stew

Polpette di carne in salsa di pomodoro

Italian meatballs in homemade Neapolitan tomato sauce

MAINS

Spaghetti alla carbonara di mare

Homemade spaghetti with seafood carbonara

Gnocchi con salsiccia, 'nduja e cherry tomato

Handmade gnocchi tossed in a sausage and cherry tomato sauce finished off with spicy Calabrian 'nduja

Casarecci all'arrabbiata con melanzane and peperoni (VG)

Homemade casarecci pasta cooked in a spicy tomato sauce with aubergines and peppers

Risotto ai funghi con olio al tartufo (V)

Mushroom risotto drizzled with truffle oil

Spigola gratinate al forno con spiedino di gamberi

Breadcrumbs crusted baked sea bass fillet with king prawn skewers served with homemade roast potatoes and seasonal vegetables

Tagliata di manzo con rucola e pecorino

Pan seared steak slices served on a bed of wild rocket and Pecorino cheese salad and fries

Stinco di agnello in salsa al Barolo

Slow cooked lamb shank cooked in Barolo wine sauce and served with velvety mashed potatoes

DESSERTS

Selection of homemade desserts

(V) VEGETARIAN
(VG) VEGAN



Please advise us prior to ordering of any food allergies or intolerances you may have. If you have any special dietary requirements or preferences then please let us know ahead of your visit, so that we may accommodate your request.