

XANITOBA

STARTER

CHARCUTERIE BOARD WITH TIGELLA AND GNOCCO FRITTO SELECTION

or

VEGETARIAN BOARD WITH TIGELLA SELECTION

SECOND COURSE

RISOTTO WITH GORGONZOLA BLUE CHEESE AND WALNUTS

or

PACCHERI WITH MUSSELS, SAFFRON AND CHICKPEA CREAM

THIRD COURSE

LAMB CHOPS

Scottish lamb chops in black olive crust, served with mashed potatoes, cherry tomatoes & lamb gravy

or

VEGETARIAN PARMIGIANA

traditionale Italian parmigina

full menu £40

(vegetarian option £35)

dessert option £5

complimentary prosecco glass included