POUR ON THE CHRISTMAS CHEER FOR JUST £6.95

Warm up your festive feast
with a glass of mulled wine!



La Piazza Antica

FESTIVE MENU

Two courses **£32.45** • Three courses **£39.45**

November 23 - December 24

Starters

ARANCINE ALL FUNGHI (V)
Golden-fried risotto arancino filled with melted mozzarella, resting in rich Napoli sauce, topped with Grana Padano shavings.

PATÉ DELLA CASA
Kitchen-crafted silky chicken liver paté paired with the chef's fig conserve, gherkins and crunchy toast.

LA VELLUTATA DI ZUCCA (V)
Velvety butternut squash soup warmed with winter spices and served with toasted bread.

FORMAGGIO DI CAPRA
Warm goat's cheese on crostini, topped with crispy Parma ham and sweet onion marmalade.

FUNGHI ALL'AGLIO (V)
Garlic-sautéed mushrooms topped with a quenelle of soft cheese, served with crunchy toast.

CALAMARI
Flash-fried squid rings paired with a crisp, mozzarella-and-prosciutto-stuffed courgette flower, served with smooth Marie Rose dipping sauce.

SALMONE ZAFFERANO
Smoked salmon and grilled asparagus over toasted bread crowned with a poached egg and rich saffron-lemon drizzle.

CESTINI DI MARE (supplement £1.50)
Seared scallops and king prawns nestled in a delicate pastry tartlet, accented with sweet chilli and smooth pea purée

Mains

SCALOPPINE DI TACCHINO
Tender turkey escalopes topped with parma ham and brie parcels, complemented by cranberries and a velvety Marsala sauce. Served with brussels sprouts, roast potatoes and carrots.

AGNELLO AL ROSMARINO (supplement £3)
Lamb shank in rich rosemary sauce, served with crushed potatoes, pea puree, brussels sprouts and carrots

CONTROFILETTO AL PEPE
Seared 8oz sirloin steak accompanied by house chips, blistered cherry tomatoes and our signature peppercorn sauce.

BRANZINO E GAMBERI
Pan-roasted sea bass fillet and succulent prawns over crushed potatoes, finished with a bright, velvety lemon-cream sauce. Served with brussels sprouts, crushed potatoes and carrots.

DUO DI ANATRA
Confit duck leg and smoked duck breast finished with a glossy port and black cherry reduction. Served with brussels sprouts, rich dauphinoise potatoes and carrots.

LINGUINE AL SALMONE
Smoked salmon and prawns tossed with tender linguine in a chive-infused creamy tomato sauce, topped with asparagus.

GNOCCHI FIORENTINA (V)
Potato dumplings simmered in a velvety garlic-spinach cream, crowned with grilled goat's cheese crumbles.

PIZZA INVERNALE
White-base pizza topped with creamy Gorgonzola, fennel sausage, sweet caramelised onion, sage and chef's signature fig conserve.

Treats

Tiramisu
The undisputed classic. Espresso and Marsala-soaked savoiardi biscuits layered with whipped, velvety mascarpone.

Limoncello Panna Cotta
homemade cream pudding subtly infused with Limoncello liqueur, complemented by a bright lemon sauce

Torta Della Nonna
"Grandmother's cake." Tender sweet pastry holding a rich baked custard core, finished with toasted nuts and a dust of icing sugar

Christmas Pudding
Rich and spiced, served warm with your choice of silky brandy sauce or fresh pouring cream

Créme Brûlée*
*Rich vanilla custard hidden over banana and toffee base, topped with that shatter-crisp sugar crust.**

Caffè Corretto
Freshly brewed hot coffee "corrected" with a splash of your favourite liqueur and topped with a layer of chilled cream.

SERVED

SUNDAY – FRIDAY FROM 5 PM.



"GIFT VOUCHERS AVAILABLE"
SPEAK TO THE TEAM TO PURCHASE TODAY

(V) =VEGETARIAN

Our menu descriptions do not mention all ingredients so please ask your server before ordering. We cannot guarantee any of our dishes are 100% free from allergens. Gluten free options are available on certain items. All items are subject to availability.

"Our chefs may subtly adapt ingredients based on seasonal winter availability"
* Gluten-free alternative available with two days' advanced notice.