

PIZZAIOLI

Buon Natale

Lunch - 2 courses 23.95 (Add a dessert for 7.25)

Dinner - 2 courses 27.95 (Add a dessert for 7.25)

Olive oil focaccia bread & marinated olives on arrival



Starters

ZUCCA (V)

Pumpkin fritti, pickled shallots, roasted garlic aioli

ARANCINI

N'duja sausage and mozzarella cheese filling, marinara sauce, grated parmesan

ZUPPA (V)

Roasted san marzano tomato soup, mascarpone cheese, long ferment focaccia bread

FINOCCHIONA

Cobble Lane's dry aged salame, pickled vegetables, olive salad, grissini bread

BURRATA (V)

Apulian creamy burrata cheese, crispy chilli oil, golden raisins, toasted sourdough

*T&C'S APPLY

Available everyday at 12 noon from
Thursday 27th November until Tuesday 23rd of December.
This menu is not available on Christmas Eve or Hogmanay.
Please note, only one menu choice per table is required.

Mains

OSTERIA

Pappardelle pasta, served with braised shoulder of beef, slow cooked san marzano tomato, soffritto, grated parmesan

ROMAN SOURDOUGH PINSA

choose from: margherita, spicy pepperoni, fennel sausage

PORCHETTA

Traditional italian pork roast, served with buttery mashed potatoes, garlic tender-stem broccoli, salsa verde

TREVISANO

Risotto of sauteed radicchio, taleggio cheese, montepulciano red wine reduction

PARMIGIANA DI MELANZANE (V)

Oven baked aubergine parmigiana, layered with slow cooked san marzano tomato and mozzarella cheese, long ferment garlic focaccia

Desserts

SEBASTIANO

Basque cheesecake, blueberries compote, almond crumb

TRIFLE ITALIANO

Ladyfingers soaked in Alchermes liqueur, brandied cherries, vanilla custard, cream, chocolate curls

CANTUCCIONI

Traditional tuscan almond biscotti, served with Vin Santo wine dessert. Dip the biscuits into the wine for the best experience!

AFFOGATO

Vanilla soft ice, served with Italian espresso coffee, chocolate wafer

Make It Boozy?

For 3.25 add a shot of Frangelico | Amaretto | Montenegro | Cointreau | Bayleys

CRÈME BRULÉE

Vanilla custard, caramelized brown sugar, cantucci biscotti