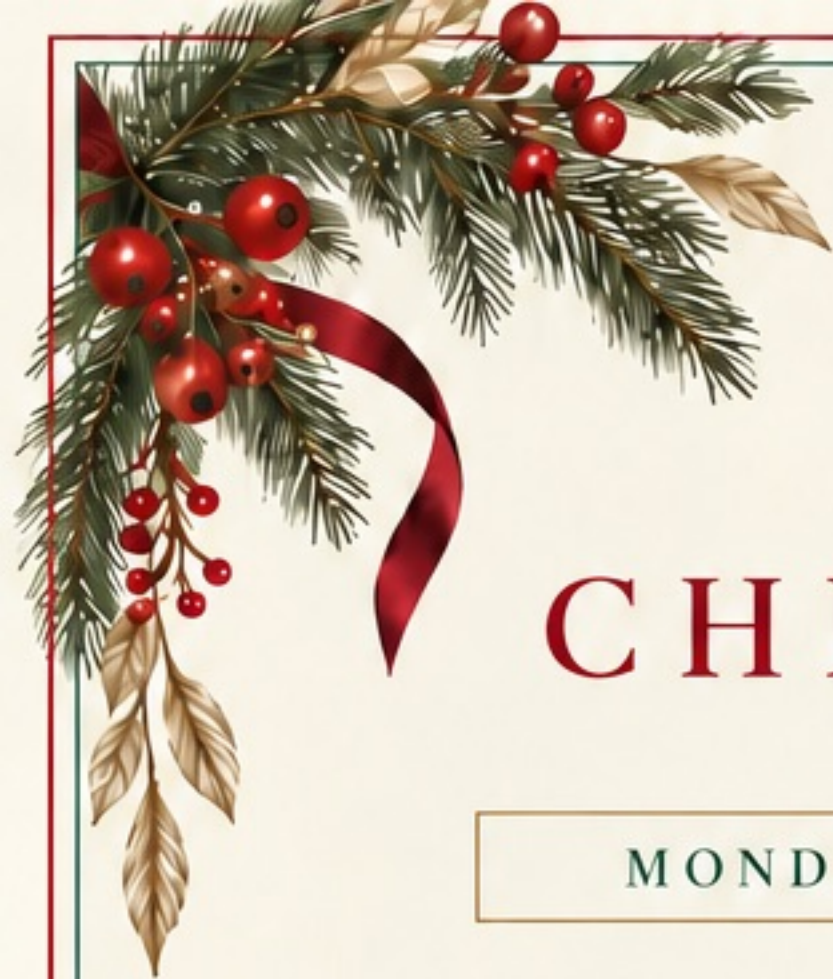




*Buon
Natale*

CHRISTMAS MENU

£45 PER PERSON

MONDAY TO FRIDAY | 11:00 AM - 3:30 PM



STARTERS

BACCALA E POLENTA CRISPS

Cod mousse, confit cherry tomatoes, polenta crisps, basil oil

CARPACCIO DI CARNE SALATA E TARTUFO

Salted marinated Italian carpaccio, black truffle dressing, grated cured egg yolk

ARANCINO DI MELENZANE

Classic Italian hand made rice ball, filled with tomato sauce, aubergines, basil, Parmesan and smoked cheese, served on Parmesan fondue

POLPO

Herb marinated Grilled octopus, potato and black ink velute, squid ink tuille

MAIN COURSE

TORTELLONI AL BRASATO

Hand made tortelloni filled with braised beef, veal and barolo jus, Parmesan fondue and Parmesan crumble
nanzgulle

ROASTED TURKEY ROLL

Slow roasted turkey, carrot and ginger pure, honey glazed root vegetables, Herby roasted potatoes
and turkey jus

SALMONE E VERDURE

Pan seared salmon, pea and courgettes pure, honey glazed roasted root vegetables

COZZE E BOTTARGA

Spaghetti with mussels, with è wine, garlic, chilly, parsley and bottarga

ZUCCHINE E CAPRINO

Pizza with courgettes cream, buffalo mozzarella, pine nuts, sundry tomatoes, fresh rocket, goat cheese
mousse

DESSERT

PANNA COTTA

Classic vanilla and orange flavored Panna cotta, served with dry apricot, sultanas and orange compote

CLASSIC TIRAMISU

Espresso-soaked ladyfingers layered with rich mascarpone cream and a dusting of cocoa powder



Merry Christmas

DA TUTTO IL TEAM DI FIGO





Buon
Natale

NATALE CHRISTMAS MENU

£65 PER PERSON



ANTIPASTI

BACCALA E POLENTA CRISPS

Cod mousse, confit cherry tomatoes, polenta crisps, basil oil

CARPACCIO DI CARNE SALATA E TARTUFO

Salted marinated Italian carpaccio, black truffle dressing, grated cured egg yolk

ARANCINO DI MELANZANE

Classic Italian hand made rice ball, filled with tomato sauce, aubergines, basil, Parmesan and smoked cheese, served on Parmesan fondue

BURRATA

Served on pumpkin pure, honey glazed roasted pumpkin, caramelised toasted hazelnuts

MAIN COURSES

RAGU DI CERVO

Fresh egg pappardelle with a rich traditional slow braised venison and barolo ragu, finished with salted ricotta

TORTELLONI AL BRASATO

Hand made tortelloni filled with braised beef, veal and barolo jus, Parmesan fondue and Parmesan crumble

TAGLIOLINI AI FUNGHI

Fresh egg tagliolini, garlic, parsley, Jerusalem artichoke pure, a selection of forest wild mushrooms and mushroom dust

ROASTED TURKEY ROLL

Slow roasted turkey, carrot and ginger pure, honey glazed root vegetables, herby roasted potatoes and turkey jus

SALMONE E VERDURE

Pan seared salmon, pea and courgettes pure, heritage baby carrots and potato fondue

PIZZA ZUCCA E TARTUFO

Roasted pumpkin base, smoked scamorza and buffalo mozzarella dop, chilly flakes, walnuts and black truffle shaved

DESSERT

PANNA COTTA

Classic vanilla and orange flavoured panna cotta, served with dry apricot, sultanas and orange compote

CLASSIC TIRAMISU

Espresso-soaked ladyfingers layered with rich mascarpone cream and a dusting of cocoa powder

CHEESECAKE AL PISTACCHIO

Traditional vanilla cheesecake topped with pistacchio cream and crushed pistacchio

SELEZIONE DI FORMAGGI (**supplement* +£10)

Regional premium DOP cheeses, served with white and red grapes, walnuts, truffle honey, carasao bread and grissini

Merry Christmas

DA TUTTO IL TEAM DI FIGO

