



Dieci

# CHRISTMAS MENU

Menu available for parties of 6 people or more  
From 1st October to 15th December with 72h pre-order.

## STARTERS

### Beef fillet tartare

*black pepper sabayon, aged balsamic and Parmesan crisp*

### Smoked salmon Bottarga

*white chicory, orange dressing and fennel seed croutons*

### Roasted celeriac

*braised Radicchio, apple, chestnuts and salted almonds (Vg)*

### Baked Polenta w. goat cheese

*Cavolo Nero and honey mustard glaze (V)*

## MAIN COURSE

### Braised Ox cheeks

*served with Parmesan mashed potatoes, roasted carrots and red wine sauce*

### Homemade black squid ink tagliolini

*with Canadian lobster, Stracciatella cheese, spicy Nduja and tomatoes*

### Saffron risotto

*served with mushroom, sweet potatoes, sage and pine nuts (Vg)*

### Savoury stuffed Crêpe with Burrata

*Truffle, potatoes and Gorgonzola Founduta (V)*

## DESSERT

### Dark chocolate mousse

*caramelised Pistachios and coconut ice cream*

### Panettone fondant

*served with maraschino cherries white chocolate ice cream*

### Roasted pineapple


*served with oat crumble, salted caramel and raspberry sorbet (Vg)*

### Italian cheese selection

*walnuts, cranberry compote and Carasau flat bread*

## 3 Course Menu £75

3 Course Menu with a glass of Veuve Clicquot and chocolate truffle selection £90



Please let any member of our team know if you have any questions about our  
Ingredients or the way we prepare our food.  
A discretionary service charge of 15% will be added to your final bill.