



PrimaVista

FESTIVE MENU

Glass of prosecco or non-alcoholic option on arrival

..... Choice of starter

Arancini al Tartufo G D N V

Golden, crispy Parmesan and black truffle arancini served on a rich, velvety Taleggio fondue, finished with toasted hazelnuts and a luxurious drizzle of truffle honey for the perfect balance of creamy and sweet flavours.

Bruschetta Costantino G D V

Bruschetta topped with sun-dried tomatoes, creamy ricotta, balsamic glaze, parmesan flakes and fresh rocket.
- Vegan Option Available -

Polpette di Natale G D

Homemade beef meatballs served on a bed of rich San Marzano sauce, topped with a velvety Pecorino Romano cream and a sprinkle of crispy white onions for a perfect crunch.

Sauté di Mare G

An irresistible sauté of mussels, clams and prawns, enriched with sweet cherry tomatoes, garlic and parsley, served on a toasted slice of Altamura bread.

..... Choice of mains

Linguina Reale G

Linguine tossed in a rich, velvety lobster bisque, finished with sweet white crab meat, slow-roasted San Marzano cherry tomatoes, crispy basil, fresh lime zest and lemon oil caviar.

Stinco D'Agnello D

Slow-braised lamb shank in a rich red wine reduction, served over a velvety beetroot infused potato purée. Fall-off-the bone tender and deeply flavourful-comforting, elegant, and bold.

Pappardelle al Ragù di Cinghiale G D

Pappardelle with slow-braised wild boar ragu, juniper and aromatic herbs finished with orange zest and Pecorino Romano.

Pizza Natalina G D

A festive celebration of Italian flavours, featuring fior di latte mozzarella, creamy porcini sauce, crispy pancetta, fresh burrata, black truffle aroma and crispy basil.

5P G D

A vibrant, modern pasta built on five bold elements: silky green peas cream, crispy and smoky pancetta, cool dehydrated prosciutto crudo for a salty crunch, a touch of Parmigiano, all wrapped around rigatoni pasta that hold every flavour.

Branzino, Piselli e Pancetta

A pan-seared seabass fillet, perfectly golden on the outside, served over a smooth pea and onion cream. Finished with a crispy pancetta for that perfect savory crunch.

Spaghetti San Marzano G V

A rich San Marzano tomato sauce, enhanced by the vibrant sweetness of red and yellow cherry tomatoes. Topped with sun-dried tomatoes, creamy buffalo mozzarella and fresh basil.

- Vegan Option Available -

All other pizzas available to order

Gluten free pizza base and gluten free pasta available

..... Choice of dessert

Panettone al Tiramisù G D

A warm slice of traditional Italian panettone filled with our homemade tiramisù gelato, finished with a generous dusting of cocoa powder and served with a shot of freshly brewed espresso.

Cheesecake ai Frutti di Bosco G D

Biscuit base with mascarpone cream topped with mixed forest berries.

Cuor di Caramello G D

Cocoa sponge cake and sablé biscuit with a dual filling of dark and white chocolate cream, featuring a core of rich caramel.

£49.95 PER PERSON

G - contains gluten | D - contains dairy | V - vegetarian | N - contains nuts