



# FESTIVO

3 COURSES FOR 19.95

✧ GLASS OF PROSECCO TO START ✧



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## STARTERS

### MUSHROOMS AL FORNO (V)

Mushrooms stuffed with mozzarella and riserva cheese, breadcrumbs, garlic and onions, baked on Italian bread, served with garlic mayonnaise.

### GARLIC BREAD / WITH MOZZARELLA (V)

### TUSCAN BEAN SOUP (V) (Under 200 Kcal)

Mixed beans, lentils and spinach in a spicy tomato soup.

### BURRATA CAPRESE (V)

Creamier and more indulgent than mozzarella, burrata is served with Santos tomatoes, rocket and basil.

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## MAINS

### ✧ PRIMA PIZZA NATALE ✧

Pulled pork belly porchetta, roquito pepper pearls, spinach and mozzarella on a tomato base.

### CALZONE POLLO

Chicken breast, pancetta, mushrooms, roasted peppers, olives, tomato sauce and mozzarella.

### PRIMA PIZZA LIGHT POLLO PICCANTE CON PANCETTA (Under 550 Kcal)

Seasoned chicken breast, pancetta, roasted peppers, red chillies, mushrooms, spinach, rosemary and mozzarella, with a rainbow salad.

### CLASSIC PIZZA VERDURE (V)

Artichokes, mushrooms, roasted peppers, fontal cheese and olives dressed with rocket leaves.

### SPAGHETTI AL POMODORO (V)

Santos tomatoes, garlic and basil in a rich tomato sauce topped with fresh mozzarella.

### LINGUINE CARBONARA

Crispy pancetta in a rich creamy sauce with pecorino, mascarpone and riserva cheese.

### PENNE AL POLLO DELLA CASA

Seasoned chicken breast, mushrooms and pasta baked in a creamy mushroom and white wine sauce.

### FETTUCCINE BOLOGNESE

Our hearty beef and pork ragu is served with flat ribbon fettuccine, the way they eat it in Rome. If you prefer you can choose spaghetti.

### CHICKEN CAESAR SALAD

Pan-fried chicken breast on cos lettuce with riserva cheese, Caesar dressing and baked rosemary and sea salt ciabatta sticks.

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## DESSERTS

### HONEYCOMB CHEESECAKE (V)

Creamy cheesecake on a cookie base, sprinkled with crunchy honeycomb chocolate pieces. Served with a scoop of vanilla gelato.

### YOGHURT PANNA COTTA (Under 200 Kcal)

A lighter take on a classic made with yoghurt and cream, dressed with raspberries, strawberries and an edible flower.

### GELATI & SORBETTI (V)

Two scoops of our speciality gelati or refreshing sorbetti.

### TIRAMISU (V)

Vanilla sponge cake soaked in espresso coffee, layered with mascarpone cream.

### ✧ SNOWBALL GNOCCHI (V) ✧

Our baked chocolate gnocchi have had a festive makeover. Dip these Nutella filled gnocchi into chocolate sauce, and then dunk them into white chocolate curls. They're snow good...

### GOLDEN MARSHMALLOW CONE 1.50 supplement

Drizzle shimmery sour cherry sauce over the peak of this marshmallow filled milk chocolate cone.

### CHOCOLATE ETNA (V) 1.50 supplement

Hot toffee sauce is poured over the dark chocolate cup at your table, revealing a hidden scoop of vanilla gelato on top of a heavenly hot chocolate fondant.



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