



Rucoletta

italian restaurant



3 COURSES CHRISTMAS SET MENU £35.00

— STARTERS —

Carpaccio di Polipo

Octopus carpaccio sprinkled with smoked paprika, match stick potatoes and micro herbs

Salumi Misti Tradizionali

Mixed sliced platter of Mortadella, Napoli salami, Finocchiona, Parma ham served with traditional gnocco fritto

Soute' di Cozze & Vongole

A Neapolitan soute' of mussels and clams with Italian cherry tomatoes, black pepper, chillies, white wine and parsley

Frittura all'Italiana (V)

Potato cheese croquette and a pasta timballe with peas and parmesan cheese served with fried polenta

— MAIN COURSES —

Tagliolino al Nero di Seppia con Rana Pescatrice

Home made black squid ink pasta with Monkfish in an Italian cherry tomato sauce, garlic, white wine and parsley

Agnello al Vino Primitivo

Braised lamb shank marinated in Primitivo wine served with new parsley potatoes and red Tropea onions

Mezze Maniche Cacio, Pepe & Tartufata (V)

Gragnano short pasta with cacio and pecorino cheese, black pepper, truffle oil and black truffles salsa

Orata al Cartoccio al Forno

Seabream fillet wrapped in oven proof paper and baked with Italian cherry tomatoes, black olives, capers, white wine, garlic and parsley

— DESSERTS —

Panettone e Crema Pasticcera

Traditional italian spongecake served with warm patisserie cream

Millefoglie alla Crema Chantilly

Homemade mille-feuille with Chantilly cream and topping of strawberries or dark chocolate

Please inform us of any dietary requirements
A 12.5% service charge will be added to the final bill



