

Super Festivo Menu

3 COURSES & A TIPPLE FOR 25.95

Aperitivo

CHOOSE ONE OF
THE FOLLOWING:

HOUSE PROSECCO, VENETO 11% ABV (125ml glass)

PASSION FRUITINI Vodka & passion fruit puree topped with prosecco.

STARTERS

MISTO DI CARNE ANTIPASTI A trio of cured meats: prosciutto, spianata & speck. Served with 'little soul' breads.

Festive Special: **MOZZARELLA & 'NDUJA TREES** Deep fried trangoli pasta, filled with spicy 'Nduja sausage, mozzarella & burrata. Served with a red pepper tapenade to dip.

'LITTLE SOUL' BREADS Freshly baked with garlic & smoked sea salt. With garlic dip & red pepper tapenade. **V Ve**

TOSCANA SOUP A rich blend of tomatoes, leeks, grilled peppers, curly kale and quinoa. Served with toasted foccacia for dipping. **V**

GARLIC BREAD WITH MOZZARELLA & caramelised balsamic onions. **V**

KING PRAWNS Shell-on, pan-fried in garlic, smoky romesco pepper sauce & white wine. Served on toasted foccacia. **(1.50 SUPPLEMENT)**

VEGAN 'BEETBALL' POLPETTE Pink beetroot 'beetballs', oven-baked in a pomodoro sauce with melted Mozzarisella, chilli threads & fresh oregano. **V Ve**

WILD BOAR POLPETTE Oven-baked herby wild boar & pork meatballs in a pomodoro sauce with melted smoked mozzarella, grated riserva cheese & chilli threads.

MAINS

Festive Special: **VENISON & WILD BOAR STUFATO** Slow-cooked venison & wild boar with sage gnocchi & mushroom in a rich red wine sauce. Served in an edible dough bowl and topped with crispy prosciutto & sage.

POLLO PROSCIUTTO Chicken breast with sage wrapped in prosciutto ham, served with a white wine sauce. With fried herby potatoes & green beans. **🍷**

BEEF BRISKET & VENISON TAGLIATELLE A beef, brisket, venison, red wine & beef dripping ragù with tagliatelle, fresh bufala mozzarella & crispy sage.

SPAGHETTI CHORIZO CARBONARA A classic with a twist: creamy carbonara sauce with pancetta, chorizo crumb, mushrooms & rosemary.

Festive Special: **ROAST AUBERGINE ROTOLO** Rolled pasta swirls filled with a roast aubergine, smoky pepper & tomato sauce. Topped with bufala mozzarella, riserva cheese & crispy sage. **V**

CRAB CANNELLONI AL FORNO White crab & ricotta cannelloni in a lobster butter sauce with a hint of brandy, spinach, baby sunblush tomatoes & riserva cheese shards.

CASARECCIA POLLO PICCANTE Spicy chicken in a creamy sauce with tomatoes & baby spinach.

PORK BELLY CALABRESE Oven-roasted pork belly in a roast pepper, spicy 'Nduja sausage & tomato sauce. Served with herby potatoes. Topped with mascarpone & crispy sage.

RISOTTO POLLO FUNGHI Roasted chicken, mushrooms, rosemary, sage & riserva cheese. **🍷 Vegetarian?** Ask for it without chicken. **V 🍷**

MAINS CONTINUED

Any Rustica Pizza Our bigger, thinner, crispier pizzas:

Festive Special: **RUSTICA SNOWBALL** Chorizo crumb, crispy pancetta, mozzarella, baby sunblush tomatoes & a whole mozzarella snowball. With crispy sage & riserva cheese.

RUSTICA MARGHERITA Tomato, mozzarella & basil. **V**

RUSTICA PRIMAVERA Goat's cheese, artichokes, spinach, fire-roasted peppers, olives, mozzarella, sunblush tomatoes, super green pesto & rocket. **V**

RUSTICA SOFIA Spicy roasted chicken, pepperoni, crumbled chorizo sausage, mozzarella, roquito pearls & rosemary.

RUSTICA PICCANTE Pepperoni, spicy 'Nduja sausage, Spianata Piccante salami, hot roquito chillies, mushrooms, mozzarella, rocket & mascarpone.

RUSTICA SMOKY CHORIZO Chorizo salami, torn wild boar & pork meatballs, smoked mozzarella & baby sunblush tomatoes. Topped with chilli threads & riserva cheese.

RUSTICA VEGAN ZUCCA Tomato, Mozzarisella, roasted butternut squash, caramelised balsamic onions & spinach. **V Ve**

RUSTICA JACKFRUIT ITALIAN HOT Vegan jackfruit pepperoni, spicy harissa, roquito chillis & vegan Mozzarisella, finished with basil. **V Ve**



CALZONE POLLO SPINACI Roasted chicken, speck, spinach, mushrooms & rosemary in a creamy mozzarella & Béchamel sauce, topped with coppa ham.

CALZONE CARNE PICCANTE Wagyu, beef & mozzarella meatballs, spicy roasted chicken, beef bolognese, mozzarella, mushrooms & roquito chillis.

DESSERTS

Festive Special: **RED VELVET BROWNIE** Red velvet swirled with vanilla cheesecake. Sprinkled with white chocolate snowflakes & a cocoa sparkle, & served with a sour cherry sauce in an edible chocolate cup. **V**

HONEYCOMB CHEESECAKE An indulgent honeycomb cheesecake, topped with golden, shimmering meringues, honeycomb bites & salted caramel sauce. **V**

PASSION FRUIT CHEESECAKE Zingy passion fruit coulis layered through creamy cheesecake. Served with passion fruit coulis and a raspberry snap. **V**

GOLDEN MILLIONAIRE'S SLICE A chocolate chip cookie base, topped with layers of salted toffee & chocolate ganache. Finished with an indulgent chocolate drizzle and splashes of gold. **V Ve**

TIRAMISU Espresso & liqueur-soaked sponge, layered with mascarpone & cocoa. **V**

CHOCOLATE MELT Hot, gooey chocolate pudding served with vanilla gelato. **V**

GELATO & SORBET 3 Scoops

Vanilla **V** | Chocolate **V** | Honey, sea salt & mascarpone **V** | Salted caramel **V** | Coconut & chocolate ripple **V Ve** | Lemon sorbet **V Ve** | Strawberry sorbet **V Ve** (Sorbets under 150 kcals each)