



# PUNTO CHRISTMAS MENU

£37.00 per person

## **STARTERS**

### Sapore di mare

Pan fried scallops, prawns and mussels, served with parsnip puree, basil oil and crispy bread.

### Insalata di granchio

Crab meat, fresh tomato, crispy salad, avocado, carrots, apple and root celery.

#### Burrata fritta

Deep fried burrata cheese covered in panko breadcrumbs, served with spicy courgettes and grilled mix peppers (v)

### Arancini con la nduja e provola

Rice balls filled with spicy calabrian sausages and provola (cheese), served with arrabiata sauce.

### MAIN COURSES

#### Osso buco

Speciality of Lombard cuisine of cross cut veal shanks served with new potatoes, wild mushrooms and home-made demi-glass (change with saffron risotto if desired).

### Filetto di pesce bianco ripieno

Pan fried seabass fillet stuffed with mozzarella and courgette flowers, served with creamy mashed potatoes.

### Risotto con crema di spinaci e calamari

Risotto with spinach and grilled squid.

### Pizza tartufo e coppa

Mozzarella, truffle cream, thin slices of coppa - Italian cure meat, provolone (cheese) and cherry tomatoes.

### **Conchiglioni Ripieni**

Stuffed pasta with ricotta cheese, spinach and peas.

#### Saltimbocca di pollo

Chicken breast topped with prosciutto crudo, sage and white wine sauce, served with mashed potatoes.

### DESSERT

Apple cake served with vanilla ice cream
Strawberry baked cheesecake
Tiramisu