

STECCA

cucina italiana

Christmas Day Menu

STARTERS

Artichoke & rocket salad, Stracciatella & bottarga

Burrata with black truffle, green cabbage & piadina (v)

Raw fish selection:

Carpaccio of sea bass, salmon tataki, tuna sashimi, red prawns

Breaded grilled calamari with panzanella salad

“Vitello Tonnato” with black truffle

Beef carpaccio with lamb lettuce, Parmesan & black truffle

PASTA

Home made Cappelletti in Italian consommè

Pappardelle with duck ragout & black truffle

Crespelle with wild mushrooms & black truffle (v)

Risotto with scottish native lobster

MAIN COURSE

Fillet of turbot with mashed potato & wild mushrooms

Dover sole with asparagus & roasted potatoes

Rack of lamb with aubergine caviar

Fillet of beef mignon with Barolo wine sauce & rostie potato rosti

DESSERT

Ice cream “mantecato” with sour cherry

Panettone with Mascarpone cream

3 courses £75

4 courses £85