

The background of the image is split into two main horizontal sections. The top section is light blue with a pattern of wavy, horizontal lines. The bottom section is a deep red with a marbled, stone-like texture. A white, wavy line separates the two sections, creating a dynamic, organic shape. The text is overlaid on these sections.

OSTERIA

**BE
ITALIAN**

Menu di Natale

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38.50 3 COURSES

49.50 WITH HALF A BOTTLE OF WINE PER PERSON

APERITIVI

Ham hock and pea broth, soft boiled egg (VEO)

Star anise and orange cured trout, artichoke puree, finger limes, sea vegetables

Radicchio, robiola cheese, citrus fruit, macadamia nuts (V)

SECONDI

Seared turkey roulade, smoked salsify puree, fig and chestnut compote, Piedmont truffle oil

Pan-fried stone bass, clams, cannellini bean and smoked paprika stew

Porchetta, cauliflower puree, red currants, almonds

Pearled barley risotto, winter squash, mushrooms, treviso (VEO)

DOLCI

Caramel panna cotta, homemade gingerbread (VEO)

Tangerine and chestnut tart (V)

Chocolate mousse, limoncello parfait, coco nibs (V)

Italian cheese selection, sea-salt crackers, quince (4.50 supplement) (V)

V = Vegetarian | VE = Vegan | VEO = Vegan option

Foods described within this menu may contain nuts and other allergens.
Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at a prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.