

Zia Teresa

December set menu

Dishes created by our Tuscan Executive Chef *Giulio Rossi*

2 courses 19.95 - 3 courses 22.90

available everyday from 12 to 5pm

Antipasti

choice of

Zuppa di farro, funghi e castagne

wheat, mushrooms and chestnut soup

Torta gamberi e zucchini

homemade prawn and zucchini quiche

Funghi salsiccia e caciocavallo

mushrooms, sausage and traditional Italian cheese

Main course

choice of

Lasagna vegetariana al pesto

vegetarian lasagna with pesto sauce

Tacchino ripieno

stuffed turkey breast served with seasonal vegetables and roast potatoes

Ravioli al branzino

seabass ravioli

Dessert

choice of

Panettone farcito

Italian Christmas cake

Carpaccio di ananas & gelato al cocco

thin sliced pineapple and coconut sorbet

White wines

Pinot Grigio, Nina

crisp apple and pear fruit aromas with some floral overtones. Enjoy with *torta gamberi e zucchini* or *ravioli*.

6 175ml

Regaleali Bianco, Tasca

Delicately fruity nose with apple, peach and pink grapefruit notes. Best served with *tacchino ripieno*.

7 175ml

Red wines

Merlot, Nina

A smooth, easy-drinking Merlot with plum and cherry fruit, alongside a typical Italian herbal lift. Ideally paired with *funghi salsiccia*.

6 175ml

Salice Salentino, Riserva

A classic wine from the south of Italy, this Salice Salentino offers deliciously harmonious mature fruit. Warmly compliments *lasagna al pesto*.

7 175ml

Dessert wine

Tenuta Capofaro Malvasia

Mandarin-scented, spicy, extremely elegant Malvasia from the small island of Salina, north of Sicily, pair it with *panettone farcito* for the perfect finish

7.5 75ml