



# FIUME

## CHRISTMAS FESTIVE MENU

Menu A - £60

### STARTERS

#### Burrata invernale (V)

*Puglian burrata, red chicory, blood oranges & balsamic dressing*

#### Polpette di vitello

*Veal meatballs, tomato sauce & mashed potato*

#### Gamberoni

*Prawn skewer & salmoriglio dressing*

### MAINS

#### Tortelloni ricotta e burrata (V)

*Burrata & ricotta cheese tortelloni, cavolo nero, & amaretti crumble*

#### Agnello

*Braised lamb shank & truffled polenta*

#### Orata alla griglia

*Grilled sea bream & roasted vegetables*

### DESSERTS

#### Marsala tiramisù (V)

#### Caprese chocolate cake (V)

*Chocolate sauce & vanilla ice cream*

#### Gelato & Sorbetti

*Blood orange, mixed berry, or lemon sorbetto (VG)*

*Vanilla or chocolate gelato (V)*

V: Vegetarian | VG: Vegan | R: On request

*Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000kcal a day All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill. Please note we are a cashless venue.*

