RUSTICA BISTROT

ITALIAN PINSA & DELI

Christmas Menu

Available from 16/11/26 until 31/12/26

£35 per person - Three courses with glass of Prosecco included

STARTERS

Burrata Natalizia (V)
creamy burrata with fresh rocket, figs, pomegranate seeds and a delicate balsamic glaze

Pear & Gorgonzola Crostini (V)
Toasted bread topped with caramelised pears, creamy gorgonzola, walnuts and a drizzle of honey

Polpette al Sugo
Homemade meatballs slow-coooked in a rich tomato and red wine sauce, served with toasted bread

MAIN COURSES

Spaghetti al Nero di Seppia
Black squid ink spaghetti with prawns, spicy Italian Nduja and crispy fried onions

Saltimbocca alla Romana
Tender pork loin in a white wine cream sauce with Parmaham and sage. Served with roasted potatoes

Melanzane alla Parmigiana (V)
Layers of baked aubergine in a rich tomato sauce and melted mozzarella and parmesan cheese

Pinsa Natale
Brie cheese, cranberry sauce, sausage and Parmaham. Finished with fresh rocket and Parmesan shavings

DESSERTS

Pandoro & Custard Cream
Traditional Italian Christmas pandoro served warm with a silky custard cream

Chocolate Brownie
Rich, indulgent chocolate brownie served warm with a scoop of vanilla ice cream

Crema Catalana
Traditional Spanish-style baked custard with a delicate caramelised sugar crust

Buon Natale!