Menu

Christmas Lunch Set Menu

12-4pm · £45pp

Starters

Bruschetta Burgos

Smokey aubergine cream topped with caramelised onions, fresh figs and a crunch of almond flakes. (N) (N*) (VG) (GF*)

Bruschetta Tomatika

Sweet cherry tomatoes, fragrant garlic oil and fresh basil. A fresh, timeless classic. (VG) (GF*)

Zuppa de biddaiolu

Rustic comfort in a bowl: creamy borlotti beans and earthy porcini, just like Nonna Rita would make it. (GF) (VG)

Arancinu in croppu a su boi

Crispy arancini stuffed with rich oxtail ragù and melted scamorza, paired with a smoky Sardinian BBQ sauce.

Truff'arancinu

Crispy arancini stuffed with earthy mushrooms, rich truffle and creamy buffalo mozzarella. Served with truffle mayo. (V)

Calamarittus frittus & contentus

Golden baby squid, lightly fried and served with rich, tangy homemade tartare sauce. Sardinia in every salty bite.

Burrata fumada in sa fogu di pistoccu

Smoked burrata drizzled with Sardinian honey, topped with crunchy pistacchio and orange zest. (V) (N) (N*) (GF*)

Main Courses

All main courses are served with roast potatoes and honey-glazed vegetables.

Su re de su pollo

Golden-roasted chicken supreme with a rich chestnut and porcini mushroom sauce - earthy, warming and full of autumnal flavour. (GF)(N)

Fae salsiccia e fogu

From the stazzo to the south: hearty sausage and borlotti beans, fired up with a hit of 'nduja. (GF)

Risottu a figu e mirtu

Seven-year-aged Acquerello rice risotto in a mirto sauce with sweet figs, gorgonzola and crumbled sausage. (GF) (V*)

Tortellonis de su parmigianu

Bright beetroot tortelloni filled with aubergines, sun-dried tomatoes, vegan parmesan and basil pesto. Served with tomato coulis, semi-dried cherry tomatoes and almond flakes. (VG) (N) (N*)

Su spadoni in Vernaccia

Oven-baked swordfish with Vernaccia white wine, cherry tomato sauce, capers, olives and shallots. Crowned with roasted cherry tomatoes and black garlic confit. (GF)

Boi tartuadu +£10

14-day dry-aged 10oz ribeye, served on fresh rocket with pecorino shavings and sweet cherry tomatoes. Finished with freshly shaved truffle.

Pizza Capricciosa

Artichokes, olives, capers and mushrooms sautéed with garlic and parsley. (V) (VG*)

Pizza Diavolo

Spicy salame, 'nduja and peppers.

Pizza del Pastore

White base, smoked provola, pecorino cream, Sardinian dry sausage and roasted garlic confit.

Pizza Mamuthones

Crispy guanciale, rosemary roast potatoes, garlic, parsley and chilli oil.

Desserts

Noccioarancia

Chocolate tart filled with hazelnut cream and orange zest. Served with vegan chocolate ice cream. (VG)(N)

Brownie sglutinato

A rich chocolate brownie served warm with banana ice cream, toffee sauce and banana chips. (GF)(V)

Holy panettone

Golden caramelised panettone pudding with meringue and vanilla gelato. (V)

Cuor di pistacchio

Melt in the middle pistacchio pudding served with hazelnut ice cream. (V)(N)

Tiramisù di Mamma

Raffa's Mamma's special tiramisù: pavesini biscuits soaked to perfection, creamy mascarpone and toasted pine nuts. Light, nostalgic and made with love. (V)(N)

Pistacchiamisù

A creamy twist on the classic: mascarpone with the rich, nutty flavour of pistachios. Italy's favourite dessert with a green groove. (V) (N)

(V) Vegetarian · (V*) Vegetarian option · (VG) Vegan · (VG*) Vegan option

(N) Contains nuts · (N*) Nut-free option · (GF) Gluten free · (GF*) Gluten-free option

Please inform your server of any allergies before ordering. We cannot guarantee the complete absence of allergens. Allergen Bible available upon request.