

CHRISTMAS AT TRATTORIA SETTEBELLO

3 COURSES FOR £48PP
START YOUR EVENING WITH A GLASS OF CHAMPAGNE FOR £12PP
AVAILABLE FROM 16TH NOVEMBER 2026

PER INIZIARE - TO START

POTATO CROCCHÉ

potato and rosemary balls with arrabbiata - fiery tomato sauce, rocket & balsamic vinegar (gf)(vg)(df)

CALAMARI

salt & pepper deep fried squid, shellfish bisque mayonnaise, shaved fennel and rocket

CREMOSO DI CAPRA

roasted and pickled beetroot, goat's cheese, apple, honeycomb & balsamic vinegar (v)

MORSI DI LASAGNA

deep fried lasagna bites, truffle mayonnaise, served with rocket & parmesan salad

A SEGUIRE - TO FOLLOW

STINCO COTTO DI MANZO

braised shin of beef milanese, saffron risotto, celeriac remoulade, cherry tomatoes, parmesan and herb crust

SCALOPPINA DI TACCHINO

turkey breast and braised leg, forestier sauce, creamy mashed potato, sprouts and chestnuts

SALMONE ALLA GRIGLIA

grilled salmon fillet, cornish mussels, cherry tomatoes and basil

RISOTTO AI FUNGHI

mushroom risotto, crispy cavolo nero, parmesan & roasted shallots (gf)(dfo)

PIZZA NATALIZIA

festive christmas pizza with san marzano tomatoes, scamorza cheese, pigs in blankets, potato crisps and turkey ham

PER FINIRE - TO FINISH

PANETTONE PUDDING

panettone bread and butter pudding with vanilla ice cream

TRADITIONAL TIRAMISU

BONET

traditional cocoa custard dessert with rum & dry amaretti biscuit and salted caramel ice cream (gf)

ONE LAST INDULGENCE

WHY NOT END ON A HIGH THE ITALIAN WAY WITH A RICH ESPRESSO & SPICED SPONGATA.
THE PERFECT EXCUSE TO STAY AT THE TABLE A LITTLE LONGER.

SPONGATA & ESPRESSO COFFEE - SUPPLEMENT £7

Italian traditional Christmas cake made with nuts, honey and dried fruit

SUBJECT TO AVAILABILITY, T&C'S APPLY