

CELEBRATE

# Christmas

AT TRATTORIA SETTEBELLO

3 COURSES FOR £45PP

START YOUR EVENING WITH A GLASS OF CHAMPAGNE FOR £10PP  
AVAILABLE FROM 21<sup>ST</sup> NOVEMBER 2025

STARTERS

**VERDURE IN PASTELLA**

VEGETABLE TEMPURA SWEET CHILLI DRESSING, BLACK ONION SEEDS, SPRING ONION AND PANELLE (VG) (DF)

**CALAMARI**

SALT & PEPPER DEEP FRIED SQUID, SHELLFISH BISQUE MAYONNAISE, SHAVED FENNEL AND ROCKET

**ARANCINI AI FUNGHI**

WILD MUSHROOM & TRUFFLE ARANCINI, FLAT PARSLEY AND GARLIC SAUCE (V)

**STRACCIATA**

CARAMELISED ONION PUFF PASTRY SLICE, WHITE ANCHOVIES, BLACK OLIVE AND ROCKET SALAD

MAINS

**STINCO COTTO DI MANZO**

BRAISED SHIN OF BEEF MILANESE, SAFFRON RISOTTO, CELERIAC REMOULADE, CHERRY TOMATOES, PARMESAN AND HERB CRUST

**SCALOPPINA DI TACCHINO**

PAN FRIED TURKEY BREAST AND BRAISED LEG, FORESTIER SAUCE, CREAMY MASHED POTATO, SPROUTS AND CHESTNUTS

**SALMONE ALLA GRIGLIA**

GRILLED SALMON FILLET, CORNISH MUSSEL, SAFFRON, LEEK AND POTATO CHOWDER

**PIZZA NATALIZIA**

FESTIVE CHRISTMAS PIZZA WITH SAN MARZANO TOMATOES, SCAMORZA CHEESE, PIGS IN BLANKETS, POTATO CRISPS AND TURKEY HAM

**RISOTTO ALLA ZUCCA E SALVIA**

PUMPKIN & SAGE, TOASTED PINE NUTS, RED ONION JAM, CRISPY SHALLOTS AND CURLY KALE (VG) (DF)

DESSERTS

**PANETTONE PUDDING**

PANETTONE BREAD AND BUTTER PUDDING WITH VANILLA ICE CREAM

**TRADITIONAL TIRAMISU**

**MILK CHOCOLATE TART**

WITH RASPBERRY SORBET

**SPONGATA & ESPRESSO COFFEE SUPPLEMENT £3**

ITALIAN TRADITIONAL CHRISTMAS CAKE MADE WITH NUTS, HONEY AND DRIED FRUIT

SUBJECT TO AVAILABILITY, T&CS APPLY