Villaggio

AUTHENTIC ITALIAN

CHRISTMAS SET MENU

2 COURSES £50.00 | 3 COURSES £60.00

STARTERS

Zuppa della Casa
Homemade soup with homemade bread

Burratina Pugliese con Coppa e Marmellata di Cipolle
Creamy burrata with air-dried coppa ham & red onion marmalade and parmesan

Polpette alla Villaggio
Pork and beef meatballs in basil Napoli sauce with toasted garlic bread

Guazzetto di Moscardini e Ceci
Slow-cooked baby octopus in red wine, tomato, chickpeas, potato, garlic & chilli

MAINS

Tagliatelle di Castagne al Ragù di Cervo
Chestnut tagliatelle with slow-cooked venison ragù and parmesan

Tortelloni di Aragosta e Granchio
Lobster and crab tortelloni with courgette, cherry tomato, garlic, chilli and white wine sauce

Halibut con Risotto al Granchio
Pan-fried halibut with crab risotto, samphire, mussels & herb sauce

Risotto di Zucca e Pancetta
Butternut squash, pancetta and goat's cheese risotto with sage and roasted pumpkin seeds

Arrosto di Tacchino
Roasted turkey with parsnip purée, vegetables, roast potatoes, stuffing and pigs in blankets

Stinco di Agnello (Lamb Shank)
Slow-cooked lamb shank in red wine, vegetable and tomato sauce with mashed potatoes and sautéed garlic spinach

DESSERTS

Christmas Pudding
Served with brandy sauce and cranberry compote

Tiramisu
Savoiardi biscuits, mascarpone cream & cocoa powder

Tortino al Cioccolato
Served with vanilla gelato and crumble

Gelati e Sorbetti
Selection of gelato and sorbets

Please inform a member of staff of any specific dietary requirements, including allergies and intolerances, before ordering. Our menu descriptions do not include all ingredients or allergies.

A discretionary 12.5% service charge will be added to your bill.