

L'ARTE

SEAFOOD & GRILL

CHRISTMAS DAY MENU

Winchmore Hill £110pp

Cockfosters £120pp

Pink Prosecco paired with fresh crab arancini upon arrival

STARTERS

Soup of the Day

Served with toasted sourdough bread

Goat cheese

Gratinated goat's cheese served with baby spinach, honey and walnuts

L'arte Scallops

Succulent hand-seared scallops paired with crispy pancetta, served on a creamy parsnip mash. Finished with a homemade bisque sauce and a hints of thyme

Crispy Calamari

Deep fried calamari with homemade tartar sauce

Spicy King Prawns

King prawns with chilli, bisque sauce and cherry tomatoes

Passion Fruit crab

Handpicked crab tartare, with diced avocado, plum tomatoes, served with homemade salsa rosa and passion fruit

Grass-Fed Beef Fillet Carpaccio

Served with rocket, shaved parmesan and truffle

MAINS

Ribeye Steak

Flame grilled 300g grass-fed ribeye steak, served with rosemary potatoes, bone marrow and a homemade red wine jus

Lamb shank

Tender slow cooked Lamb shank served with homemade gravy, lentils and a smooth mashed potatoes

Roasted Turkey

Served with pigs in blankets and all the traditional trimmings

Rolled Seabass Fillets

Wild seabass fillet rolls, served with king prawns and seasonal vegetables

L'arte Pappardelle

Homemade pappardelle Pasta with Slow cooked prime Ribeye steak, truffle carpaccio and fresh Basil

Chefs king prawns

Giant king prawns with basmati rice, bisque sauce, chilli and garlic

Linguini Seafood

A delightful mix of fresh seafood, cherry tomatoes, garlic and a hint of chili

Vegetarian Risotto

Creamy risotto with Parmigiano Seasonal vegetables

Alberto's Pasta

Homemade fresh Mafalde pasta paired with succulent crab meat, tender king prawns, a hint of chilli and cherry tomatoes

DESSERTS

Tiramisu - Homemade traditional moka tiramisu, elegantly paired with vanilla ice cream

Panna Cotta - Served with seasonal fruit

Traditional Italian Pandoro - Served with a rich mascarpone sauce

Amalfi Lemon Sorbet - A refreshing sorbet infused with the vibrant essence of Amalfi lemons

Drowned in coffee - Vanilla ice cream, chocolate heart and espresso shot.

Ricotta and Pear Cake - Delicate ricotta and pear cake, enhanced with rich dark chocolate

Leo's Cheese cake - ask thre server for the flavour of the day

A 12.5% service charge will be applied.