



La Cantina

Menu Natalizio


Christmas Menus 2017



Christmas in Italy

2 Courses - £27

3 Courses - £32



La Cantina

Antipasti - Starter

Capesante Gratinata

jersey scallops, smoked pancetta, garlic, jersey butter, topped with parmesan & bread crumbs

Carpaccio di Jersey (gf)

woodlands farm jersey beef carpaccio, pecorino stagionato, rocket, marinated mushrooms & truffle oil

Burrata Festiva (v)

burrata mozzarella, sicilian roasted vegetable 'caponata', spiced walnuts & sourdough bruschetta

Pappardelle al Cinghiale

fresh genuine jersey wide noodle pasta with a hand-cut wild boar ragu

Tortellini Di Fagiano in Brodo

handmade genuine jersey tortellini stuffed with pheasant and served in a rosemary scented broth



Secondi - Main

- all main courses are accompanied with rosemary roasted potatoes, brussel tops with pancetta & chestnuts, glazed carrots & red cabbage •

Filletto Di Manzo (gf)

porcini mushroom dusted fillet of jersey beef with a porcini mushrooms, brandy & cream sauce

Porchetta alla Romana (gf)

roman style, herb stuffed and slow roasted loin of pork, roasted fennel & caramelised apple

Tacchino Ripieno di Natale

traditional roasted turkey, rolled and stuffed with a pork & chestnut stuffing, pancetta wrapped luganega chipolatas, homemade bread sauce & cranberry sauce

Cannelloni con Zucca, Amaretti e Ricotta (v)

roasted butternut squash, amaretti & ricotta cannelloni with an asiago cheese sauce, pangrattato & crispy sage leaves

Risotto con Astice, Granchio e Tartufo (gf)

risotto with jersey lobster, chancre crab, mascarpone & black truffle jersey butter

Pizza Babbo Natale

our festive and fun pizza topped with fior di latte, sliced turkey, sausage stuffing, pancetta, sliced potatoes, crispy carrots and even a few sprouts!

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Dolci - Dessert

all our gelato and sorbet are homemade

Gelato Natalizia (gf)

christmas pudding gelato with vanilla cream, boozy oranges & caramelised nuts

Caffé Gourmand

trio of italian traditional christmas delicacies: panforte, cantucci, and torrone served with an affogato of homemade vanilla gelato & espresso

Torte al Cioccolato

rosemary scented, dark chocolate & sea salt torte with praline gelato & mascarpone cream

Dolce Di Panettone Al'Inglese


warm italian panettone bread pudding with marmalade sorbet & vanilla cream

Tiramisu

italian classic, homemade & delicious


Formaggi Misti con Mostarda Di Cremona (+£5)

selection of italian artisan cheeses, crackers, homemade bread & italian mustard fruits



Caffè o Tè (+£4)


your choice of any non-alcoholic coffee or joe's london tea served with a homemade prosecco truffle



Please email your pre-order at least 48hrs before your reservation (reservations@BeServed.com) and let us know the name of each person and their choices.

A service charge of 10% of the total bill will be added to parties of 6 or more.

We can accommodate parties up to 80 people as a private restaurant. We have a semi-private conservatory that sits 40 people comfortably as well. We do require a deposit of £15/person and a credit card to secure your reservation. Failure to show or cancellation with less than 48hrs notice will result in an additional £30/person charge.



Thank you for another wonderful year
& We look forward to celebrating the festive season with you.

Merry Christmas
& Best Wishes for The New Year
from all the Be Served team at

La Cantina

www.lacantina.co.uk