

CAFFÈ BAR ALIMENTARI

OSTERIA EPOCA

CHRISTMAS DAY MENU

Prosecco on arrival

Olive Ascolane – *Pork and veal filled olives*

Crostini di Bacala – *Crostini with whipped salt cod*

Fritelle di Formaggio e Miele – *Cheese puffs with honey (V)*

A Tavola

ANTIPASTO

Carne Cruda All'Albese - *Piedmontese raw beef with truffle (GF)*

Bresaola gorgonzola, miele e finocchio – *Cured beef with blue cheese fennel and honey (GF)*

Moscardini con Soave e uva – *Octopus with grapes and soave (GF)*

Polenta con Sopressa – *Grilled polenta with sopressa (GF)*

PASTA

Tagliarini con ragu D' Oca – *Tagliatelle with goose ragu (ALSO AVAILABLE GF – PLEASE INFORM AT TIME OF BOOKING)*

Gnocchi di ricotta al Pomodoro – *Ricotta gnocchi with tomato and basil*

SECONDI

Quaglia arrosto con ciliege alla Grappa – *Roasted quails with cherries and grappa (GF)*

Maiale Arrosto Fagiolini e Pancetta – *Roast Pork with beans and pancetta (GF)*

Contorni - sides

Patate al tartufo (*Truffled potato (GF)*

Insalata di grana Saraceno, cipolla e mela – *Grains, onions and apple salad (GF)*

DESSERT

Lorenzo selection of Italian Christmas desserts – *Gluten free options available*