CHRISTMAS AT CARLOTTA
£72 PER PERSON + service charge

Please let our staff know if you have any allergies or dietary requirements, they will be able to adjust the menu accordingly.

ANTIPASTI

ENDIVE & GORGONZOLA SALAD (V*, GIF)
Crispy chicory and endive salad topped with creamy gorgonzola sauce, Parmigiano Reggiano, preserved lemon, walnuts and balsamic glaze.

SHRIMP COCKTAIL
Tempura shrimp served with Marie Rose sauce, crispy celery, carrot and cucumber pinzimonio

BURRATA AL TARTUFO (V, GIF)
Creamy 250g burrata di Puglia with an indulgent truffle cream heart and shavings of black truffle atop

PIATTINO APERITIVO
Selection of the best prodotti Italiani: Prosciutto di Parma, bocconcini di mozzarella di bufala, trio di olive, artisanal grissini

CRUDO & FRESCO

CARPACCIO AL TARTUFO (GIF)
Finest beef carpaccio with 22-month Parmigiano Reggiano, rocket salad, balsamic glaze and fresh black truffle.

PRIMI PIATTI

CRAB & VONGOLE RISOTTO (GIF)
Light langoustine bisque risotto with crab and vongole, tarragon oil, lemon zest, fresh chilli

FETTUCCINE ALFREDO AL TARTUFO (V*)
Fettuccine with truffle butter and Parmigiano Reggiano foam, tellicherry pepper and fresh seasonal truffle, made to order

SECONDI

LAMB CHOPS MILANESE
Cornish lamb chops stuffed with mozzarella fior di latte, wrapped in pancetta, then breaded and fried, served with salsa verde

DOLCI

IL TIGRAMISÙ (V)
The unbeatable classic, not so classic.

YULE BE HOME FOR CHRISTMAS (V)
Yule log with spiced bread, spiced ganache, vanilla cream, orange & hibiscus cream, cranberries

CARPACCIO DI ANANAS (VEG)
Thiny sliced pineapple and crispy coconut crumble, served with passion fruit coulis, coconut chantilly, fresh lime and basil leaf

DRINKS

COFFEE & LIMONCELLO

(GIF) DISHES ARE GLUTEN-INTOLERANT FRIENDLY. (V) DISHES ARE VEGETARIAN. (V*) DISHES ARE VEGETARIAN EXCEPT FOR THE USE OF ANIMAL RENNET IN THE CHEESE DUE TO ITS TRADITIONAL METHOD. (VEG) DISHES ARE VEGAN. ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS.