



FICOS ITALIAN *Bistro*

Festive Menu

2 COURSES £26 | 3 COURSES £32

Starters

Cream of roast cauliflower & stilton soup

Pâté Natalizia

Homemade chicken liver pâté, crostini, cranberry & port drizzle

Salmon Caesar

Beetroot cured salmon, baby lettuce and croutons
with a parmesan, egg, lemon juice & mustard vinaigrette dressing

Truffle Arancini

Wild mushroom breaded rice balls with whipped ricotta & black garlic aioli garnish

Burrata Caprese

Creamy mozzarella with heritage tomatoes & a pistachio pesto garnish

Manzo Carrozza

Beef cheeks & haggis in a light crumb on a bed of whiskey sauce

Mains

Tacchino Ripieno

Turkey scallop stuffed with roast chestnuts & norcina sausage served with roast potatoes,
honey glazed carrots & buttered greens

Cervo

Venison served with garlic confit potatoes, buttered greens and brambles
served with a port red wine sauce

Pesce

Black bream served with a cream of white bean and parsnip purée,
Nduja infusion buttered greens & artichoke crisps.

10oz Ribeye Steak (£5 supplement)

Chargrilled and served with roasted potatoes and vegetables

Risotto Zucca

Creamy butternut squash with gorgonzola and walnut toppings

Ravioli Scozzese

Homemade pasta filled with haggis in a light whisky cream sauce

Pizza

Spicy ventricina salami, tomato, buffalo mozzarella & fresh basil
Or Pizza of your choice from the main menu

Desserts

Tiramisu

Panna cotta

Chocolate fudge cake

Cheesecake

Bailey's affogato

