

# christmas menu

## STARTERS

### CAPRINO FRITTO (V)

Breaded crisp fried goat cheese balsamic reduction, and diced poached pear

### TERRINA DI FEGATO

Smooth Duck and orange Liver Pâté, San Danielle Parma ham toasted ciabatta Apple & Ale Chutney

### ZUPPA DI CASTAGNE (N)

Creamy chestnut soup, with almond flakes, truffle oil and crispy pancetta

### SALMONE E GRANCHIO (GF)

Atlantic salmon gently smoked over oak wood chips,  
ripe avocado fresh crab meat with chilli, dill and mayonnaise.

### PARMIGIANA (VG)

Baked layers of aubergine, with tomato, basil and vegan mozzarella

## MAIN COURSES

**ALL OF THE MAIN COURSE DISHES ARE SERVED WITH  
MIXED VEGETABLES & POTATOES FOR THE TABLE TO SHARE**

### MEDAGLIONI DI FILETTO (£2 supplement per person per fillet)

Grilled Beef fillet medallions wrapped in Parma ham, green peppercorn and brandy sauce

### POLLO DELLA CUCINA

Chicken supreme, spicy Calabrian sausage, silver onions, and mix peppers

### RISOTTO AI CARCIOFI (V) (VG-without pecorino cheese)

Arborio rice, artichoke hearts, white wine pecorino cream, asparagus and aromatic herbs

### TACCHINO DI NATALE

Free range turkey, chipolata sausages, classic four seasons stuffing and cranberry sauce

### COSCIOTTO D'AGNELLO

Slow braised lamb shank winter vegetables ragout and mash potatoes

### BRANZINO ARROSTO (GF)

Sea Bass fillets, shallots, garlic, white wine, cream and mussels sauce

## DESSERTS

### TIRAMISU (V)

Classic Italian creamy dessert featuring sponge soaked in Sambuca Amaretto liqueur  
with espresso, layered with mascarpone cheese and cream

### FORMAGGI MISTI

Selection of cheeses served with finest crackers, grapes, celery, apple & real ale chutney

### SORBETTO AL LIMONE (V) (VG) (GF)

### BAKED CHEESECAKE

Creamy baked cheesecake on a crunchy digestive biscuit base drizzled with berry coulis  
(VG) (GF) option available

## LUNCH

2 COURSES £27.95

3 COURSES £32.95

## DINNER

3 COURSES £36.95

(N) Contains nuts (V) Vegetarian (VG) Vegan (GF) Recipe without gluten

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens.

Allergen information is available on request. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill.

[www.cucinarustica.co.uk](http://www.cucinarustica.co.uk)

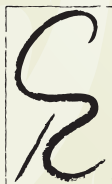
**TERMS & CONDITIONS.** Parties over 15 persons would probably be served on two tables and each party is recommended to have one person in charge. In addition to festive fayre you will have party crackers and hats on the table to enhance the atmosphere. In order to serve our customers more satisfyingly we would like to ask for their meals to be ordered in advance. Bookings for the Christmas period are only taken with a deposit and are non-refundable. Plain meals can be served on request.

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# wine menu

## White Wine

|   | 175ml  | Bottle |
|---|--------|--------|
| 1 <b>Liburna Bianco</b><br>IGT Terre Siciliane Italy<br><i>Delicately perfumed blend of native Sicilian grape varieties - ripe pear and red apple fruit, a hint of spice, and lemony crispness on the finish.</i>                                       | £5.50  | £21.50 |
| 2 <b>Fiano</b><br>Visconti della Rocca Puglia, Italy<br><i>Richly fruited yet still crisp, this flavoursome Fiano has aromas of apricot, dried apple and Mediterranean herbs, a rounded mouthfeel lifted by citrus and a refreshing savoury finish.</i> | £24.00 |        |
| 3 <b>Pinot Grigio</b><br>Castel Firmian Trentino, Italy<br><i>Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight on the palate and a refreshing finish.</i>   | £7.25  | £29.00 |
| 4 <b>Chardonnay</b><br>Terre del Noce Vigneti delle Dolomiti IGT, Italy<br><i>Crisp, fruity Chardonnay with flavours of melon and white peach. Harmonious and easy-drinking.</i>  | £26.00 |        |
| 5 <b>Sauvignon Blanc</b><br>Featherdrop New Zealand<br><i>Lively aromas of gooseberry, passionfruit and grapefruit. Bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish.</i>             | £7.50  | £30.00 |
| 6 <b>Gavi di Gavi</b><br>La Meirana, Broglia Piedmont, Italy<br><i>Great texture and precision, with distinctive almond notes on the palate. Fresh and dry, this is particularly characterful Gavi.</i>   | £37.00 |        |
| 7 <b>Muscadet sur Lie Carte d'Or</b><br>Sevre-et-Maine Loire Valley, France<br><i>Bright aromas of apple and lemon peel with some minerality. Crisp, dry palate with vibrant fruit flavours.</i>  | £27.85 |        |
| 8 <b>Grillo</b><br>Angelo Sicily, Italy<br><i>This fine example of Sicily's traditional Grillo grape offers a fresh yet full-bodied wine with notes of citrus and herbs, a round harmonious palate and a refreshing finish.</i>                         | £6.25  | £24.50 |
| 9 <b>Orvieto Classico</b><br>Santa Cristina Antinori, Umbria, Italy<br><i>The nose shows both floral and fruity notes, particularly pineapple and banana, while the palate is medium-bodied, with more fruit and a round, delicate finish.</i>          | £27.50 |        |
| 10 <b>Sancerre</b><br>La Croix du Roy Loire Valley, France<br><i>Notes of citrus fruits, blossom, peach and pear on the nose. Nice, pure entry, fruity and crisp on the palate. Good length and classic mineral flavours.</i>                           | £49.50 |        |
| 11 <b>Organic Chablis</b><br>Jean Marc Brocard Burgundy, France<br><i>Fresh nose, light fruity aromas and elegant minerality on the palate. This organic version has an extra degree of vividness and savoury complexity.</i>                           | £48.95 |        |
| 12 <b>Pecorino</b><br>Vellodoro, Umani Ronchi Abruzzo, Italy<br><i>A refreshing, light-to-medium-bodied Pecorino, combining tangy green apple fruit flavours with hints of herbs, stones and almonds. Lovely fresh finish.</i>                          | £32.00 |        |
| 13 <b>Vermentino</b><br>I Fiori, Pala Sardinia Italy<br><i>Intense, persistent floral bouquet with notes of thyme. A winning combination of depth and freshness on the palate. This is benchmark Vermentino.</i>  | £32.00 |        |
| 14 <b>Lugana Catulliano</b><br>Pratello Lombardy, Italy<br><i>Open and expressive on the nose, with notes of citrus, apple and herbs. The palate is round and apricoty, yet with a mineral tautness that provides a very elegant finish.</i>            | £35.50 |        |



Cucina Rustica

WINES SERVED BY THE GLASS ARE  
ALSO AVAILABLE IN 125ML MEASURES.

## Red Wine

|  | 175ml  | Bottle |
|--|--------|--------|
| 15 <b>Liburna Rosso</b><br>IGT Terre Sidliane Italy<br><i>A juicy, well-balanced wine that captures the sunshine of Sicily, with a blend of ripe red fruit and spicy characters.</i>   | £5.50  | £21.50 |
| 16 <b>Nina Merlot</b><br>Veneto Italy<br><i>A smooth, easy-drinking Merlot with plum and cherry fruit, alongside a typical Italian herbal lift.</i>  | £6.50  | £24.50 |
| 17 <b>Barbera d'Asti</b><br>Fiulot, Prunotto Piedmont, Italy<br><i>Aromas of plum and cherry. On the palate it is well structured and soft, showing typical red fruit and bright character of Barbera.</i>   | £31.50 |        |
| 18 <b>Sangiovese</b><br>Colli Pesaresi, Fattoria Mancini Marches, Italy<br><i>Juicy, crunchy, appetizing, with flavours of elderberry and mulberry and a lovely sweetness mid-palate.</i>  | £40.00 |        |
| 19 <b>Aglianico</b><br>Rocca Leoni, Villa Matilde Campania, Italy<br><i>Full-bodied yet well rounded with velvety tannins and rich flavours of wild blackberries and red berries. The finish is long and spicy.</i>  | £37.00 |        |
| 20 <b>Malbec</b><br>Porteño, Norton Argentina<br><i>This luscious Malbec has aromas of violets, strawberries and cherries, leading to a smooth, full-bodied palate with a hint of peppery spice.</i>   | £7.45  | £29.00 |
| 21 <b>Nero d'Avola</b><br>Feudo Arancio Sicily, Italy<br><i>This deeply coloured Nero d'Avola shows lush notes of blackcurrant, wild strawberry and crunchy pomegranate. The palate is soft, round and velvety.</i>  | £26.50 |        |
| 22 <b>Chianti Classico</b><br>Peppoli, Antinori Tuscany, Italy<br><i>Intense red fruit aromas are offset by delicate notes of vanilla and chocolate. Pleasantly lingering with a fresh, vibrant feel in the mouth.</i>   | £37.50 |        |
| 23 <b>Rioja Reserva</b><br>Conde de Valdemar Spain<br><i>Complex aromas with subtle spicy notes and ripe black fruit, leading to a generous palate of plums, raisins and chocolate. Beautiful balance of fruit and oak.</i>                                    | £35.50 |        |
| 24 <b>Brunello di Montalcino</b><br>Poggio Antico Tuscany, Italy<br><i>Rich, complex, concentrated nose full of ripe red fruit flavours, hints of liquorice, spices and coffee beans. Elegant and harmonious palate.</i>                                       | £80.00 |        |
| 25 <b>Primitivo</b><br>Codici Masserie Puglia, Italy<br><i>Full-bodied and bold with an abundance of red berry fruit flavours, alongside notes of dark fruit jam. The palate is soft and well-rounded, with a hint of spice on the finish.</i>                 | £7.00  | £27.50 |
| 26 <b>Montepulciano d'Abruzzo</b><br>Podere, Umani Ronchi Abruzzo, Italy<br><i>Youthful and juicy, with flavours of plums and morello cherries. The palate is full-bodied and a fruit-filled finish.</i>   | £28.00 |        |
| 27 <b>Campofiorin Rosso</b><br>del Veronese IGT, Masi Veneto, Italy<br><i>Dominated by aromas of cherries and spice. Full-bodied palate with notes of ripe red fruit, cherry liqueur and blueberries. Long aftertaste with hints of vanilla and cocoa.</i>     | £39.00 |        |
| 28 <b>Barolo</b><br>Ricossa Piedmont, Italy<br><i>Intense aromas of red fruit, backed by subtle floral notes. The full-bodied palate has flavours of spice, liquorice and red fruits.</i>  | £65.00 |        |
| 29 <b>Amarone Riserva Classico</b><br>di della Valpolicella, Costasera Masi Veneto, Italy<br><i>Plums and baked cherries on the nose. Magnificently rich and soft on the palate with cherry and blueberry flavours and some sweet spice. Long, dry finish.</i> | £78.00 |        |

We use our experience, list knowledge and passion to share our love and appreciation of wine. We take it seriously and every bottle has been selected with great care from individual wine growers, whose wines reflect the diversity and style of their regions of origin.

We are here to help you select the right wine. If you don't like the bottle we have chosen for you, we will simply change it for another one. That's a promise!

WINES SUPPLIED BY  
BERKMANN WINE CELLARS OF BIRMINGHAM

## Rose Wine

|   | 175ml  | Bottle |
|---|--------|--------|
| 30 <b>Pinot Grigio Rosé</b><br>Poggio Alto Veneto, Italy<br><i>With a delicate pale pink colour and an elegant nose, this light-bodied dry rosé is delightfully refreshing.</i>   | £6.50  | £24.50 |
| 31 <b>Zinfandel Rosé Golden State</b><br>California USA<br><i>Fruity aromas and flavours of ripe red fruit, cranberries and watermelon. The palate has a gentle sweetness with a refreshing acidity.</i>                                    | £6.75  | £26.00 |
| 32 <b>Prosecco</b><br>Brut Itinerario Veneto, Italy<br><i>With a bright, clear colour and fine persistent mousse, this Prosecco is, harmonious and fruity, with a delicate flavour and a clean, crisp finish.</i>                           | £7.95  | £30.50 |
| 33 <b>Glacial Bubbly</b><br>Mezza di Mezzacorona Trentino-Alto Adige, Italy<br><i>Elegant with rich aromas of orchard fruits, white peach, melon and a hint of pineapple. A soft mousse with balanced acidity, fresh and easy drinking.</i> | £33.00 |        |

## Champagne

|  | Bottle |
|--|--------|
| 34 <b>Champagne</b><br>Drappier Brut 1 er Cru Champagne, France<br><i>A champagne of real elegance, offering intense aromas of pear, vanilla. The dry, fresh palate shows toasty notes with lingering flavours of hazelnuts on the intense finish.</i> | £46.00 |
| 35 <b>Brut Imperial</b><br>Moët & Chandon Champagne, France<br><i>Needs no introductions.</i>  | £65.00 |
| 36 <b>Champagne</b><br>Veuve Clicquot France<br><i>A perfect balance between power and finesse.</i>  | £75.00 |
| 37 <b>Champagne Rose</b><br>Laurent-Perrier France<br><i>A precise nose of extraordinary freshness and red berry fruits. On the palate, it offers the sensation of plunging into a basket of freshly picked red berries.</i>                           | £95.00 |

## Aperitifs

|  |       |
|--|-------|
| Peach Bellini Prosecco & Peach Purée           | £8.50 |
| Strawberry Bellini Prosecco & Strawberry Purée | £8.50 |
| Negroni Gin, Martini Rosso & Campari           | £9.50 |
| Aperol Spritz Aperol, Prosecco & Soda          | £8.95 |
| Limoncello Spritz Limoncello, Prosecco & Soda  | £8.95 |

## Bottles

|                         |       |       |
|-------------------------|-------|-------|
| Moretti                 | 330ml | £4.70 |
| Peroni                  | 330ml | £4.70 |
| Becks Blue Alcohol free |       | £3.50 |
| Magners                 |       | £5.50 |
| Kopparberg Mixed Fruit  |       | £6.50 |

## Spirits & Liqueurs

|  |       |
|--|-------|
| Vodka, Gin, Brandy, Bacardi, Whisky, Baileys, Cointreau, Rum, Disaronno, Southern Comfort, Tia Maria | £4.00 |
| Mixers   | £1.60 |

## Premium Spirits & Liqueurs

Johnnie Walker Green Label & Black Label £4.95  
Belvedere Vodka, Bombay Sapphire Gin, Grey Goose Vodka, Laphroig, Jim Beam, Glenmorangie, Bushmills

## Soft Drinks

|  |             |
|--|-------------|
| Coke 330ml, Diet Coke 330ml, Appletiser                                    | £3.20       |
| Tonic, Slim Line Tonic, Ginger Ale, Bitter Lemonade, Lemonade, Fruit Juice | £2.95       |
| Mineral Water  | 500ml £3.50 |