

PRE-ORDERING

We ask that pre orders are provided one week prior to the booking date and to guarantee certain wines it's best to pre order these too.

For groups of 20 or more guests, name place settings are strongly recommended with your guests' chosen meals beside each name.

If pre ordering is not possible, we can discuss a menu where everyone eats the same. Dietary requirements can be catered for.

DRINKS & NIBBLES

Please email Massimo for more information, stating your 'guest count', the date & time you would like to host your party.

CHRISTMAS DAY

Special Set Menu & Live Music.
Please email Massimo for the menu or see our website for more details.

CHRISTMAS EVE

Bookings are strongly advised.

Live Music / 12pm to 3.00pm
/ 19.00 to 10.30pm

CHRISTMAS PARTIES

Available from 17th November to 24th December

Live Music Every Evening

Available for parties of 6 or more

An easy shareable digital link for pre-ordering will be provided.

ANTIPASTI

Fagioli / Green beans, sweet 'n' sour Tropea onions & roasted red onion salad **VE GF**

Affumicato / Smoked-cured tuna, pickled fennel, blushed tomatoes & seeded polenta crisp **GF**

Carpaccio / Thin slices of seared beef, lemon, rocket & Parmesan cheese **GF**

Pugliese / Burrata cheese stracciatella, red grapes, pickled radicchio, rosemary & honey **V GF**

Aragosta / Sardinian lobster salad, mustard, herbs, sweet red onion & cherry tomatoes / + £15.00 **GF**

PRIMI

Great to share between courses, also available as an Antipasti or Secondi.

Our fresh pasta is made from scratch, by our own chefs daily. Gluten Free pasta available upon request.

Stelline in Brodo / Miniture pasta stars in a veal consommé broth

Rigatoni / Fresh egg pasta tubes, soffritto & Royal Windsor Park venison ragù

Orzotto / Rice shaped cuttle fish ink pasta, grilled fresh squid, parsley & lemon zest

Fiorellini / Fresh sun shaped ravioli, burnt onion, thyme, parmesan, butter & sage **V**

Cavatelli / Fresh cave shell pasta, broccoli rabe, garlic, chilli & toasted pane grattato crumbs **VE**

SECONDI

Rotolo / Turkey & porchetta ballotine, apricots, chestnuts, shredded spicy sprout tops, mash potato & cranberry jus **GF**

Brasato / Slow cooked ox cheeks cooked in red wine, soffritto & buckwheat polenta **GF**

Vegano / Braised mushroom, Venere rice, Romano pepper, smoked aubergine, basil & pumpkin seed pesto **VE GF**

Pesce / Pan roasted gurnard, Sardinian fregola, clams, herb, lemon zest & shellfish sauce

Fiorentina / HG Walter 28-day, dry aged T-bone steak, vegetables & hand cut chips / 450g / + £15.00 **GT**

DOLCI

Tiramisù / Pick me up! Eggs, mascarpone, savoiardi, nuts, coffee, chocolate & Italian booze **V**

Pavlova / Crisp meringue, spiced caramelised pineapple, vanilla & fresh mint **V / GF**

Arance / Caramelised oranges, pomegranate, vanilla, Cointreau & coconut yoghurt **VE / GF**

Taleggio / Mild, creamy, tangy cheese, grapes, celery & tutti frutti jam / + £5.00

Cioccolato / Dark chocolate mousse, pistachio & Amarena sour cherries **V / GF**

DOPO

Chiacchiere / Traditional Italian street food 'chatterbox' pastries

PRICING

2 courses / £45.00

3 courses / £55.00

Items with additional prices are supplement extras, per person.

SET SPECIAL

Surf & Turf

A welcome glass of Ferrari Blanc de Blancs

3 - courses
Lobster / T-Bone / Oranges

£85.00 p/p

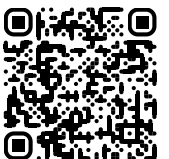
To be taken by the whole table.

DECORATIONS

Christmas Crackers are included, if you wish to bring any extra table decorations, please do. We only request that confetti-type decorations are not used.

NEWSLETTER

Join the family. Scan the QR Code to stay up-to-date with special offers and seasonal events.



GIFT VOUCHERS

Birthdays, anniversaries, Christmas or just because!
Gift a Shambles voucher today.



SHAMBLES
restaurant & winebar