



STARTER

CAPELANTE NATALIZIE £14

Pan-seared king scallops served with crispy Parma ham, finished with a delicate bisque.

LA ZUPPA D'INVERNO £10

A comforting homemade vegetable broth with gammon finished with fragrant herbs and extra virgin olive oil.

IL PÂTÉ DELLA CASA £10

Smooth chicken liver pâté served with red onion chutney and toasted artisan bread.

BOSCO D'INVERNO £10

Oven-baked Portobello mushroom filled with creamy Gorgonzola, served on a rich roasted tomato sauce.

IL CROCCANTE DI NATALE £11

Slow-cooked pulled pork and mature Cheddar croquette, golden fried and served with a cheese sauce

MAIN COURSE

L'ANATRA DELLE FESTE £22

Slow-roasted duck breast served with silky potato purée, roasted beetroot and a rich cherry reduction.

L'AGNELLO DELLA TRADIZIONE £22

Roasted lamb shank with roasted vegetables, served with a rich jus.

PARMIGIANA BIANCA £17

Layers of aubergine and courgette baked with creamy béchamel, mozzarella and Parmesan, finished until golden and bubbling.

LINGUINE REALI AI GAMBERONI £20

Fresh linguine tossed with king prawns, cherry tomatoes, finished with chilli and garlic.

THE CHRISTMAS BIANCA £20

A white pizza with a courgette sauce base, topped with smoked salmon, mozzarella and delicate ricotta quenelles.

SALMONE NATALIZIO £18

Fillet salmon served with asparagus, spinach and Hollandaise sauce.

DESSERT £7

Christmas pudding or any other dessert from our dessert menu.



LIOSI'S
Christmas

MENU

2026



Christmas menu

Starters

Roasted red pepper and tomato soup
Shrimp cocktail

main dishes

Herb-roasted Turkey
Vegetarian stuffed acorn squash

desserts

Peppermint chocolate yule log
Apple cranberry crisp

