



31st December 12-3 / 5-10pm (bar open til 2am)

Usual menu plus specials. LIVE Entertainment from DJ MADDIE

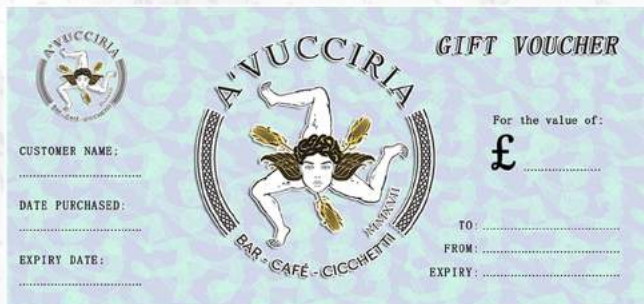
Booking Required (we require a deposit of £20 per head)
2 hour table time. 10% service charge.


To book call 01706 941 407





Gift Vouchers

Available to purchase at the bar or via our online shop:
www.avucciria.co.uk *Vouchers can be collected or posted directly.



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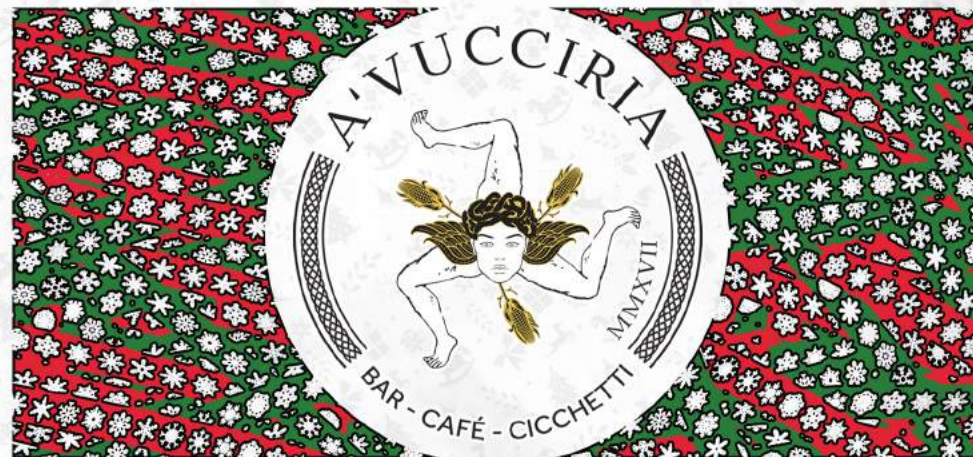
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17 Bank Street, Rawtenstall

01706 941 407

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Christmas Opening Hours

December 19th, 20th, 21st : 12-3 / 5-9pm 22nd, 23rd : 12-3 / 5-10pm

24th Christmas Eve 12-10.30pm (food until 8pm) Usual menu plus specials.

25th Christmas Day - CLOSED

26th Boxing Day 12-6pm (food until 4pm)


27th, 28th 12-3 / 5-9pm 29th, 30th 12-3 / 5-10pm


31st New Year's Eve 12-3 / 5-10pm (bar open til 2am)
Usual menu plus specials. Booking Required. 2 hour table time.


New Year's Day - CLOSED

*10% service charge applies on all dates above



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Minimum 6 people.

£35 per head Wed-Thu-Sun / £45 per head Fri-Sat

Mixed Italian bread, balsamic vinegar, olive oil

Italian cured meats (GF)

Friggitelli peppers, Sicilian salt (GF)

'Nduja Arancini - Sicilian style risotto balls,
'nduja, fior di latte mozzarella, garlic aioli

Polpette - minced lamb meatballs, spiced tomato sauce

Spiced chicken skewers, butterbean hummus, gremolata (GF)

Harissa lamb skewers, red pepper sauce, lemon coriander yogurt (GF)

Fried potatoes, parmesan cheese, truffle oil, breadcrumbs,
garlic aioli

Green beans, pine nuts, gremolata, pecorino cheese (GF)

Heirloom tomato salad, buffalo mozzarella, basil dressing (GF)

Crème brûlée, shortbread



Minimum 6 people.

£30 per head Wed-Thu-Sun / £35 per head Fri-Sat

Mixed Italian bread, balsamic vinegar, olive oil

Friggitelli peppers, Sicilian salt (GF)

Mixed wild mushrooms, gremolata, toasted sour dough

Panelle - chickpea fritters, vegan aioli (GF)

Grilled asparagus, toasted pistachios (GF)

Arancini-Sicilian style risotto balls, mushrooms,
basil pesto, vegan aioli

Fried potatoes, truffle oil, breadcrumbs, vegan aioli

Green beans, pine nuts, gremolata (GF)

Heirloom tomato salad, capers, red onions, basil dressing (GF)

Vegan chocolate cake



*10% service charge applies

We require a deposit of £10 per head which will be non-refundable if
cancelled any later than a week before your booking.

All dishes may contain traces of nuts.

All dishes free from gluten are marked (GF). Please speak to your server
if you have any food allergies or intolerance, as many of our dishes can
be modified to suit a range of dietary requirements.