

Christmas

MENU

AVAILABLE FROM 24TH NOVEMBER - 24TH
DECEMBER

2 COURSE £35

3 COURSE £42

STARTERS

FORMAGGIO DI NATALE - Goat cheese, fig, walnuts, pickled onions, honey & lemon zest.

ARANCINI: Breaded risotto balls stuffed with pancetta, pistachios & mozzarella cheese. Served with pistachio creamy sauce.

BRUSCHETTA SALMONE: Crostini bread topped with cream cheese, fresh dill & smoked salmon.

BRUSCHETTA DI GAMBERI: Peeled king prawns pan fried in chilli, garlic, butter, parsley & white wine. Served in crostini bread.

BRODO DI COZZE: Pan fried mussels in white wine, tomato sauce, shallots, garlic & parsley. Served with home-made bread.

CALAMARI: Deep fried squid, dusted in breadcrumbs. Served with garlic mayo dip.

MAIN COURSE

TACHINO ARROSTO: Roasted turkey breast wrapped with pancetta, stuffed with whole chestnuts, italian sausage, rosemary, apple, sage & garlic. Served with gravy sauce, mash potatoes and broccoli.

AGNELLO DI NATALE: Slow cooked lamb shank in red wine, served with mash potatoes, broccoli & carrots.

PACCERI ARRAGOSTA - Pacceri pasta cooked in tomato sauce, fresh chilli, garlic, king prawns, squid, mussels & half lobster in shell.

MERLUZZO - Cod loin baked & served with mash potatoes, broccoli in tempura and citrus butter sauce.

RAVIOLI CINGHIALE - Home-made ravioli filled with braised wild boar meat, breadcrumbs, potato & parmesan cheese. Served in sage and butter sauce.

BISTECCA FIORENTINA - 20 oz T bone steak cooked to your choice, served with french fries and garlic butter hearb. **£10 extra supplement**

BISTECCA DI MANZO - 10 oz sirloin steak cooked to your choice, served with french fries and garlic butter hearb. **£5 extra supplement**

DESSERTS

CANNOLI SICILIANI - Filled with sweet ricotta & pistachio cream.

TIRAMISU - Sponge fingers soaked in coffee marsala, Amaretto, layered with Mascarpone cream cheese, sprinkled with chocolate.

CRÈME BRÛLÉE - With a creamy vanilla custard and crunchy topping, our creme brulee makes the ultimate indulgent dessert. Served with a scoop of vanilla ice cream.

GELATO MISTO - Vanilla, Chocolate, Strawberry, Stracciatele, Pistachio, cherry. (choose 3 scoop)

SORBETO - Lemon, Raspberry, Mango (Choose 2 scoop)

CHOCOLATE FONDANT - Warm chocolate fondant served with vanilla ice cream and chocolate sauce.

CHOCOLATE BROWNIE - Served with vanilla gelato

ALLERGIES & INTOLERANCES

PLEASE SPEAK TO A MEMBER OF STAFF ABOUT THE INGREDIENTS IN OUR DISHES, OR ANY ADJUSTMENTS BEFORE ORDERING.