



# Christmas Dinner

2 COURSE - £21.95 | 3 COURSE £24.95



MENU AVAILABLE 4TH-24TH OF DECEMBER

## Starters



ZUPPA DEL GIORNO

Soup of the day, served with bread and butter



BRUSCHETTA CON SCAMORZA E OLIVE

Toasted bread with scamorza cheese and olives

GAMBERONI CON PANCETTA E CASTAGNE

King prawns cooked in a pancetta, chestnut, butter and brandy sauce



PANCIOTTI (AVAILABLE AS A MAIN COURSE TOO)

Ravioli style pasta with aubergine and cheese filling

PROSCIUTTO E BUFALA

Parma ham and buffalo mozzarella served on a bed of rocket salad, drizzled with olive oil

CALAMARI FRITTI

Deep-fried squid served with a side salad and garlic mayonnaise

COSTOLETTE AL FINOCCHIETTO

Tender pork ribs, cooked in the oven with fennel, tomatoes, onions, garlic and olive oil

## Mains

PIATTO DEL GIORNO

Ask your waiter what is today's special dish

RISOTTO CAPESANTE E ASPARAGI

Carnaroli rice cooked with scallops, asparagus, basil, white wine & olive oil

MEZZEMANICHE CON SALSICCIA ITALIANA E ZUCCA

Small tubes pasta tossed with Italian sausage, pumpkin and parmesan shavings (available without sausage as a vegetarian dish)

VITELLO PORCINI E CREMA

Pan-fried veal in a white wine, porcini mushroom and cream sauce

POLLO AL TALEGGIO E CASTAGNE

A breast of chicken cooked with chestnuts, taleggio cheese, white wine and olive oil

BRANZINO

Sea-bass cooked with cherry tomatoes, basil, white wine and olive oil



LASAGNA AL PESTO

Delicious home-made lasagna with pesto

CHOICE OF PIZZA

•Pizza Margherita •Pizza pepperoni (spicy sausage) •Pizza with parma ham, rocket and parmesan

## Desserts

PISTACHIO TIRAMISU

DELICIOUS CAKE WITH RICOTTA CHEESE AND PEAR

PANNA COTTA WITH FOREST FRUIT SAUCE

