

Christmas Day

2 COURSE £44.95 | 3 COURSE £49.95

Starters

ZUPPA DI FAGIOLI

Hearty mixed bean and rosemary soup, served with crusty bread

GAMBERONI E CAPESANTE

Pan fried king prawns and scallops served on a bed of chickpea purée

BRESAOLA CON PERA

Slices of cured beef fillet served with pear, Parmesan shavings and truffle oil

BURRATA

Creamy mozzarella cheese served with cherry tomatoes, basil and olive oil

TRIO DI SALMONE

Salmon served 3 ways - smoked, marinated in apple cider vinegar and honey roast

CALAMARI RIPIENI

Squid stuffed with prawns, eggs and cuttlefish

Mains

RISOTTO PORCINI E TARTUFO

Carnaroli rice cooked with porcini mushrooms, white wine, olive oil, truffle shavings and Parmesan biscuit

MELANZANE ALLA PARMIGIANA CON FUNGHI PORCINI

A layered bake with aubergines, porcini mushrooms, mozzarella and parmesan cheese

FILETTO

Char-grilled fillet of beef cooked in a Barolo wine sauce with porcini mushrooms and truffle shavings

AGNELLO

Lamb rump served on a bed of lentils, onions, white wine and olive oil

CODA DI ROSPO

Monkfish cooked in an artichoke salsa, clams, saffron and white wine

HALIBUT

Halibut cooked in olive oil, red onion & balsamico reduction

LINGUINE DELLO CHEF

Linguine pasta tossed king prawns, langoustines, mussels, cherry tomatoes, a kiss of chilli and white wine

Desserts

TIRAMISU AL PISTACCHIO

An indulgent pistachio flavour tiramisu

TORTA DI RICOTTA E PERA

A tasty pear and ricotta cheese tart

PANNA COTTA AL MANGO

A light and creamy mango panna cotta

GELATO ALLA NOCCIOLA

Italian hazelnut ice cream