

# Christmas Dinner

2 COURSE - £23.95 | 3 COURSE £26.95



MENU AVAILABLE 3RD-24TH OF DECEMBER

## Starters

### ZUPPA DI NATALE

Butternut squash soup, topped with chestnuts, parmesan and infused truffle oil

### PROVOLA ALLA POVERELLA

Provola cheese served in a hot tomato sauce and topped with crispy parmesan cheese

### SAUTEE DI COZZE E VONGOLE

A delicious sauté of mussels and clams with capers, oregano, tomato sauce and white wine

### FREGOLA E GAMBERONI

Sardinian toasted homemade pasta balls, tossed with king prawns, calamari and cherry tomatoes

### AFFETTATI DI NATALE

Mixed cured meats served on a bed of rocket with taleggio cheese, kalamata olives and artichokes

### RAVIOLI (AVAILABLE AS A MAIN COURSE TOO)

Filled pasta. Ask for today's filling and recipe

## Mains

### RISOTTO CON ZUCCA

Carnaroli rice cooked with butternut squash, parmesan and truffle infused oil

### BISTECCA DI AGNELLO ALLA MENTA

Chargrilled leg of lamb, served with mint and lemon vinaigrette

### ORECCHIETTE

Small 'ear-like' shaped pasta, tossed with pumpkin, Italian herbal sausage, sage and butter  
+ AVAILABLE WITHOUT SAUSAGE AS A VEGETARIAN OPTION

### STRIGOLI AL PROFUMO DI MARE

Small twig-shaped pasta cooked with mixed fish and shellfish, garlic, white wine and parsley

### SPIGOLA RIPIENA

Pan-fried sea-bass stuffed with parma ham, taleggio cheese and rocket, cooked in a cherry tomato, garlic and parsley sauce

### POLLO AL TALEGGIO E CASTAGNE

Pan-fried breast of chicken cooked with chestnuts, pancetta, onion and a touch of cream

### 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

\* DESSERT OF THE DAY

