

CHRISTMAS DINNER

2 COURSE - £23.95 | 3 COURSE £26.95



MENU AVAILABLE 3RD-24TH OF DECEMBER

Starters

ZUPPA DI NATALE

Butternut squash soup with chestnuts, parmesan and infused truffle oil

SAUTÉE DI COZZE E VONGOLE

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

AFFETTATI DI NATALE

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

GAMBERONI

Pan-fried king prawns with pancetta and chestnuts

BRUSCHETTA

Toasted bread topped with mozzarella, pumpkin and sunflower seeds

RAVIOLI (AVAILABLE AS A MAIN COURSE TOO)

Pasta filled with spinach and ricotta, tossed in sage and butter sauce

COSTOLETTE DI MAIALE

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

Mains

RISOTTO CON ZUCCA

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

AGNELLO

Chargrilled lamb chops with rosemary and garlic

ORECCHIETTE

Small 'ear-like' shaped pasta, tossed with pumpkin, Italian herbal sausage, sage and butter

: available without sausage as a vegetarian option :

SALMONE

Pan-fried salmon cooked with lentils, leek and rosemary

POLLO

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

STRIGOLI

Small twig-shaped pasta cooked with prawns, leek and sage butter

CHOICE OF PIZZA

•Pizza Margherita •Pizza Carne (meaty choice!) •Pizza 4 formaggi (4 cheese)

Desserts

✦ PANNA COTTA

Set vanilla custard, served with forest fruit sauce

TIRAMISU AL PISTACCHIO

An indulgent pistachio flavour tiramisu

TORTA DI RICOTTA E PERA

A tasty pear and ricotta cheese tart

