



CHRISTMAS LUNCH

2 COURSE - £14.95 | 3 COURSE £17.95 | MENU AVAILABLE 3RD - 24TH OF DECEMBER

Starter

ZUPPA DI NATALE

Butternut squash soup with chestnuts, parmesan and infused truffle oil

COSTOLETTE DI MAIALE

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

AFFETTATI MISTI E MOZZARELLA

Sliced Italian cured meats with fresh buffalo mozzarella

COZZE

Mussels sautéed in a tomato sauce, capers, white wine, garlic and black pepper, served with crusty bread

RAVIOLI DI MELANZANE

Stuffed pasta with aubergine filling and pecorino cheese shavings

BRUSCHETTA CON SCAMORZA E OLIVE

Toasted bread with scamorza cheese and olives

Main

POLLO

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

RISOTTO

Carnaroli rice cooked with wild mushrooms, nutmeg and pecorino cheese

SALMONE

Pan-fried salmon cooked with lentils, leek and rosemary

LINGUINE

Linguine pasta tossed with mussels, chickpeas, nutmeg, white wine and olive oil

ORECCHIETTE

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

+ available without sausage as a vegetarian option +

CHOICE OF PIZZA

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

Dessert

TIRAMISU AL PISTACCHIO

An indulgent pistachio flavour tiramisu

TORTA DI RICOTTA E PERA

A tasty pear and ricotta cheese tart

PANNA COTTA

Set vanilla custard, served with forest fruit sauce