

Christmas Dinner Menu

2 course £23.95 / 3 courses £28.95

To Start

Minestrone Casalinga

Traditional Smoked Ham and Chunky vegetable broth served with focaccia bread

Zuppa del Giorno

Our Gluten free and dairy free soup of the day served with focaccia bread

Bresaola Valtellina

Air cured lean beef bresaola, served with rocket, cherry tomatoes and parmesan shavings

Salmone Affumicato Mediterraneo

Smoked salmon on toasted Italian bread with roast peppers and humus

Cozze Crema OR Marinara

Shetland Mussels Cooked with cream and white wine or tomato and chilli sauce served with focaccia

Ravioli All'Aragosta

Lobster Ravioli cooked in white wine sauce and cherry tomatoes

Polpette Vegetariane

Homemade vegetable meatballs served in a rich Napoli sauce

Mains

L'Arrosto di Natale

Oven roasted medallions of prime beef, with garlic and rosemary, served with a rich onion and mushroom, tarragon and red wine sauce

Tacchino Tradizionale di Natale

Christmas Roast turkey parcel with onions, sage and pork stuffing served with the traditional trimmings

Pizza O Sole Mio (choice of two Toppings)

Classic Tomato and herb sauce and shredded mozzarella pizza

Pollo al Pepe

Chicken medallions cooked in a white wine, cream and peppercorn sauce, served with festive vegetables

Gnocchi al Pesto

Potato dumpling pasta bound in basil, Napoli and mozzarella sauce

Spaghetti Carbonara

Spaghetti with smoked pancetta, parmesan and egg yolk and cream

Filetto di Salmone

Grilled fillet of Salmon in Sicilian citrus sauce. served with boiled potatoes, carrots and Brussel sprouts

Dessert

Panettone Affogato

Served with warm custard

Gelato alla Vaniglia

Real Italian vanilla ice cream

Frutti Di Bosco

Fruit of the forest Gateaux

Cheesecake (G/F)

