

Christmas Lunch Menu

2 course 16.95/ 3 courses £21.95

To Start

Minestrone Casalinga

Traditional ham and Chunky vegetable broth served with focaccia bread

Zuppa del giorno

Our special daily gluten free soup of the day served with focaccia bread

Pate di Trota Affumicata

Smoked Trout Pate served with caramelized apricot, garlic bread and salad

Cozze Crema OR Cozze Marinara

Shetland Mussels Cooked with cream and white wine OR tomato and chilli sauce served with Italian bread

Scrigni ai Porcini

Mushroom filled ravioli, cooked in light creamy sauce, tomato concasse, finished with light truffle oil

Bruschetta con Prosciutto di Parma

Toasted Italian bread topped with Parma ham and sundried tomatoes

Mains

Spezzatino di Vitello

Slow cooked diced veal stew in Italian herbs and vegetables served with focaccia bread

Tacchino Natalizio

Traditional roast turkey parcel with onions, sage and pork stuffing served with the Traditional trimmings

Pizza O Sole Mio

Classic Tomato and herb sauce and shredded mozzarella pizza (2choices of two toppings)

Aurora Salsa Farfalle

Butterfly shaped pasta bound in a light Tomato, Garlic, basil, cherry tomatoes and Cream Sauce

Risotto con Funghi Selvatici

Wild mushroom risotto with tarragon, truffle oil and parmesan shavings

Filetto di Branzino

Grilled fillet of sea bass light Sicilian

Citrus sauce served with boiled potatoes and festive vegetables

Add Dessert (£5.00 supplement)

Panettone Affogato

Served with warm custard

Profiteroles

Chocolate wrapped choux pasty filled with cream

Gelato

Real Italian vanilla ice cream

