



Christmas Lunch Menu

2026

2 course £21.95/ 3 courses £26.95

To Start

Minestrone Casalinga G/F

Traditional ham and chunky vegetable broth, served with focaccia bread

Zuppa del giorno (V) G/F

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

Pâté di Trota Affumicata

Smoked trout pâté served with caramelized apricot, garlic bread, salad, and chutney

Cozze Crema OR Cozze Marinara

*Shetland mussels cooked with cream and white wine **OR** tomato and chilli sauce served with Italian*

Funghi ripiene al Forno

Baked stuffed mushrooms with parmesan , breadcrumbs , olive oil and garlic served with garlic mayo

Crostini con Melanzane e Mozzarella al forno(V)

Italian toasted bread with oved baked aubergine ,cherry tomates and mozzarella cheese .

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 (choice of two toppings)

Classic Tomato and herb sauce and shredded mozzarella pizza

Lasagna Al forno

Fettuccine Alfredo

Fresh mushrooms, cream, and parmesan

Penne con salsiccia

spicy ilalian sausage in a rich tomato sauce and pasta.

Filetto di Branzino

Grilled fillet of sea bass light Sicilian citrus sauce, served with boiled potatoes and festive vegetables



Dessert

Panettone Affogato

Served with warm custard

Profiteroles Bianco

White chocolate wrapped choux pastry filled with whipped cream

Chocolate fudge cake

warm served with icream

Gelato

Real Italian vanilla ice cream

