



CHRISTMAS MENU

STARTERS

BRUSCHETTA - Toasted bread with roasted cherry tomatoes, balsamic, oregano, & crumbled goats cheese

FRITTO MISTO - Deep-fried calamari, courgettes and parsnips with an aioli sauce

FUNGI - Stuffed mushrooms with aubergine and breadcrumbs with a Parmesan sauce

POLPETTE - Home-made beef meatballs in a red wine, herb, tomato sauce, touch of chilli with toasted bread

MAIN DISHES

TURKEY - Breast with roasted shallots, chestnuts, cranberries, & port; broccoli, potatoes & turkey jus

AGNELLO - Lamb cutlets, pan fried with red wine, rosemary jus, sautéed aubergine, celery, onion, tomatoes; potatoes

BRANZINO - Seabass fillet with prawns, garlic, chilli, white wine, cherry tomatoes with spaghetti pomodoro OR vegetables & potatoes

RIB-EYE STEAK - Peppercorn & cream sauce, sautéed mushrooms, & potatoes

RISOTTO PRIMAVERA - Asparagus, broad beans, peas and leek risotto, white wine, & parmesan

DESSERTS

TIRAMISU - Homemade and traditional

PROFITEROLES - Soft choux pastry filled with cream, covered with melted chocolate

PANNA COTA - Set cream pudding with a winter berry jus and panettone crumb

TWO COURSES £29.95

THREE COURSES £34.95

BUON NATALE

EXCLUSIVE OF SERVICE CHARGE

