



Christmas Menu

Antipasti

Bruschetta – Toasted bread with roasted cherry tomatoes, balsamic, oregano, & crumbled goats cheese

Fritto Misto – Deep-fried calamari, courgettes and parsnips with an aioli sauce

Funghi – 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

Secondi

Turkey – Breast with roasted shallots, chestnuts, cranberries, & port; broccoli, potatoes & turkey jus

Agnello – Lamb cutlets, pan fried with red wine, rosemary jus, sauteed 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

Dolci

Tiramisu – Homemade and traditional

Mousse Cacao – Soft brownie, filled with chocolate mousse & a chocolate ganache & ice cream

Panna cotta – Set cream pudding with a winter berry jus and panettone crumb

TWO COURSES £31.95

THREE COURSES £36.95

BUON NATALE