



Christmas menu

Antipasti:

Gamberoni

Sauteed prawns with chorizo, garlic, tomato sauce, chilli and crostini bread.

Melanzana

Half aubergine stuffed with red peppers, pine nuts, bread crumbs, sundried tomatoes and Goat cheese sauce.

Fagioli

Slow cooked cannellini beans with pancetta, rosemary, wine and parmesan.

Main Course:

Tacchino

Turkey breast stuffed with chicken liver, garlic, sage, mashed potatoes and broccoli.

Bistecca

Rib-eye steak with gorgonzola, brandy cream sauce, sauteed potatoes and broccoli.

Rana pescatrice

Pan fried monk fish with clams, garlic, lemon zest, wine, rocket pesto and saffron risotto.

Risotto Zucca

Risotto with pumpkin, onions, garlic, mascarpone, touch of tomato, basil croutons

Dolci:

Gelato

Vanilla ice cream with warm mixed berries.

Profiterole

Italian pastry filled with cream, garnished with chocolate sauce.

Tiramisu

Homemade traditional tiramisu.

TWO COURSE: 24.95 THREE COURSE: 29.95

A DISCRETIONARY 12,5% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL