

CHRISTMAS MENU 2017

STARTERS

ZUPPA DI LENTICCHIA

Traditional Italian lentil soup served with cheese crostini

ANTIPASTO RUSTICA DI PARMA

A selection of marinated roasted vegetable, Parma ham (optional) rocket and feta cheese, dressed with balsamic syrup and served with focacio

BASTONCINI DORATI

Golden crispy breaded king prawns with a sweet chilli dip on the side

INVOLTINO DI MELANZANE

Layers of oven baked aborigine, buffalo mozzarella, courgettes and parmesan in a Napolitano sauce

MAIN COURSES

TACCHINO ALL'ITALIANA

Boned turkey wrapped with bacon, stuffed with Italian sausage and dried apricot in cranberry sauce served with roasted vegetables

BISTECCA ALL GORGONZOLA

Extra mature 10oz Rib eye steak, cooked to your liking with Italian gorgonzola cheese sauce, served with skinny fries

HIPPOGLOSSO CON GAMBERI E PESTO ROSSO

Fresh halibut steak with prawns in a creamy red pesto sauce served with vegetables

AGNELLO ALLA ROSMARINO

Lamb shanks slowly cooked in homemade rosemary and gravy sauce, served with mashed potato

RISOTTO CON FUNGHI DI BOSCO

Arborio rice cooked with wild mushrooms and asparagus in a creamy sauce topped with rocket and parmesan sauce

DESSERT

MELE FRITTE

Deep-fried apple slices served with a toffee sauce, vanilla ice cream and a hint of cinnamon

GELATI MISTI

Three scoops of either chocolate, strawberry or vanilla ice-cream

RICH CHOCOLATE BROWNIE

A warm sticky brownie served with ice cream and a chocolate sauce

CREME BRULEE

A rich vanilla custard base with a delicious caramelised top

£26.95 service not included - all gratuities go to your waiter or waitress

A service charge of 10% will be added to your bill for parties of six or more

PLEASE ASK THE MANAGER FOR FURTHER DETAILS & RESERVATIONS

PRE ORDERS FOR THE MENU SHOULD BE MADE 4 DAYS IN ADVANCE OF YOUR PARTY

ALLERGIES: there is a small possibility that nut traces may be found in any dishes of our menu.

Please ask a member of staff if you have food allergies or intolerances

