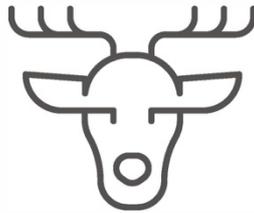




CHRISTMAS MENU



2 Course	£29.95
3 Course	£35.95

ANTIPASTI

Sottilette di manzo

Thinly sliced sirloin fillet filled with fine beans, wrapped with pancetta, chargrilled and served with mango chutney

Calamari fritti

Crisp and tender squid, coated in semolina flour, fresh chilli and garlic, served with tartare sauce

Crostino di Capra

Oven baked goat's cheese, served with honey roasted pear, red cabbage pure, pomegranate, drizzles of balsamic reduction, served on homemade bread

Crespelle con Gamberi

Homemade pancake with king prawns, ricotta cheese and courgettes, finished with drizzles of salsa rosa

Portobello ripieno

Oven baked portobello mushroom stuffed with cauliflower, spinach and vegan mozzarella cheese, served with sweet and sour relish and red cabbage pure

SECONDI

We try our very best to cater for people with allergies and food intolerances. Please inform us in advance of any food requirements and we will do the best to accommodate you. Please speak to a member of staff when ordering if you have an allergy.

Cotolette di Tacchino

Traditional turkey escallop coated in breadcrumbs, deep fried and served with confit cherry tomatoes, mix leaves salad and saffron risotto

Paccheri Amalfitana

Paccheri pasta with monkfish, mussels, black olives, in light tomato sauce, finished with a sprinkle of grinded capers

Branzino al salmoriglio

Fileted sea bass pan fried, served with sauteed seasonal vegetables and salmoriglio sauce

Risotto Verde

Aged Arborio rice with asparagus, broccoli, peas and mascarpone cheese, finished with pun fried chestnut mushrooms

Pancetta di Maile croccante

Slow roasted crispy pork belly, served with its own gravy infused with port wine, roasted new potatoes and red cabbage pure

DOLCI

Torta di ricotta

Baked ricotta cake with chunks of milky chocolate, served with brandy custard cream

Profiteroles

Homemade pastry balls filled with vanilla whipped cream, served with a drizzle of chocolate sauce

Crostata di Mele

Homemade Italian pastry, apple tart, with caramelized apples and raisins served with a scoop of honeycombe ice cream

Tiramisu

Homemade Venetian classic coffee-flavored dessert with coffee, savoiardi biscuits, egg yolk and mascarpone, "cheer-me-up"

Selection on ice-cream

(3 scoops)

Vanilla
Chocolate
Strawberry
Honeycomb
Coconut

Sorbet

(2 scoops)
Lemon
Mango
Blackcurrant

