



## £28.95 Christmas Dinner

### ZUPPA DEL GIORNO (V)

Freshly prepared soup of the day

### INSALATA DI MARE (GF)

A selection of mix seafood, prawns, mussels, caldari in a citrus dressing

### CAPRESE DI BUFALA (V) (GF)

Buffalo Mozzarella from Campania with fresh tomato basil and extra virgin olive oil

### INVOLTINI DI MELENZANE (N)

Deep fried breaded aubergine filled with smoked scamorza cheese and parma ham

### CARPACCIO DI MANZO (GF)

Wafer thin cut of raw marinated beef with lemon dressing and truffle oil sprinkled with wild rocket and Grana Padano shaving

### BRUSCHETTA NAPOLETANA (V)

Home made crusty bread topped with marinated cherry tomatoes

### BRANZINO AL FORNO (GF)

Oven baked Sea Bass with lemon and fresh thyme, served with monk fish risotto

### MEZZE MANICHE CON FONDUTA AL PARMIGIANO E PANCETTA

Large pasta tube in a Parmigiano Reggiano cheese fondue and Smoky pancetta in a carbonara style sauce

### POLLO AI FUNGHI (GF)

Free range chicken breast in a creamy mascarpone and woodland mushrooms sauce served with pancetta potato cake

### TORTELLONI RICOTTA SPINACI (V)

Tortelloni filled with ricotta and spinach, in a woodland mushrooms sauce with mascarpone and peas and Grana Padano cheese

### POLPETTONE NAPOLETANO

Oven baked Neapolitan style (pork & beef) stuffed with mozzarella and mortadella ham in a tomatoes ragù served with roast potatoes

### TIRAMISU'

Soaked sponge in coffee, layered with mascarpone cream flavoured with Marsala liquor and dusted with cocoa powder

### PROFITEROLES

Soft choux pastry filled with vanilla ice cream, covered with chocolate cream

### PANNACOTTA ALLE FRAGOLE (GF)

Vanilla flavoured panna cotta served with strawberry coulis

### SORBETTO AL LIMONE

Lemon sorbet

### COFFE & AMARETTI BISCUITS