



£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, calmari in a lemon citrus dressing

CAPRESE DI BUFALA (V) (GF)

Buffalo Mozzarella from Campania dressed 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 and drizzled with lemon infused oil

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 E PANCETTA (GF)

Panfried chicken breast in a creamy mascarpone and woodland mushrooms sauce and pancetta, served with roast vegetables and potato

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) meatloaf stuffed with mozzarella and mortadella ham in a tomatoes ragú 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

COFFEE & AMARETTI BISCUITS