

FESTIVE MENU

from 1st - 24th December

Three course menu £35.95

STARTER

Caprese Alla Catalana (V)

Buffalo mozzarella with fresh wine tomatoes and basil, EVO oil

Zuppa Del Giorno (V)

Soup of the day served with homemade bread

Calamari Fritti

Deep fried squid served with homemade tartar sauce

Polpette Al Sugo

Italian beef meatballs with tomato sauce and fresh basil,
served with homemade made bread

MAIN

Pollo Al Marsala

Breast of chicken fillet cooked with delicious Marsala wine sauce,
served with seasonal vegetables and roasted potatoes

Penne Alla Sorrentina

Fresh pasta cooked with aubergine, fresh basil, mozzarella in tomato sauce

Salmonè All'arancio E Zen Zero

Fresh salmon fillet cooked in splendid orange sauce and ginger
served with seasonal vegetables and roasted potatoes

Pizza Prosciutto Di Parma

Tomato sauce, mozzarella, Parma ham, rocket salad

DESSERT

Crème Brûlée

Homemade Crème Brûlée

Lemon Sorbet

Two scoops of Italian sorbet

Chocolate Cake

Luxury Chocolate Cake served with Italian vanilla ice cream

Affogato

Espresso coffee over the special ice cream

CHRISTMAS DAY MENU

Three course menu £95

STARTER

Crema Di Porri Spinaci E Mandorle

Soup of leeks, baby spinach, carrots and potatoes,
seasoned with roasted almonds, served with homemade bread

Affettato Sicilian

Mixed sliced compost of seasonal meats and Italian cheese from Sicily with bread

Capesante Con Zucca E Cavialini

Fresh scallops cooked and served with pumpkin cream and lumpfish caviar

Arancine Di Riso Marco

Risotto ball stuffed with steak minced beef, fresh garden peas,
tomato and Italian smoked cheese with arrabbiata sauce

MAIN

Tacchino Al Forno

Roast turkey with a touch of Italian style sauce served with chipotle,
sage & onions stuffing, served with seasonal vegetables and roast potatoes

Gnocchi Alla Partenofia (V)

Potato dumplings cooked with tomato, fresh basil and smoked cheese served in bread bowl

Involtilini Di Spigola Al Forno

Two fillets of seabass rolled with baby spinach, white wine,
butter & lemon sauce served with seasonal vegetables and roast potatoes

Bistecca Con Marsala

28 day dry aged sirloin steak cooked with enoki mushrooms,
Marsala wine sauce, served with seasonal vegetables and roast potatoes

DESSERT

Profiteroles Al Cioccolato Bianco

Profiteroles stuffed with delicious vanilla cream and covered with chocolate

Christmas Pudding

Warmed Christmas pudding served with brandy sauce

Pistachio Rocher

Sponge covered in pistachio and chocolate and pistachio pieces,
filled with pistachio mousse

Cheese Board

A selection of four different types of cheese served with nuts and fresh grapes