

FESTIVE SEASON EVENING MENU



2 courses Evening £26.95

3 courses Evening £30.50

STARTERS

ZUPPA DEL GIORNO (VG)

Soup of the day

INVOLTINO DI FUNGHI (V)

Portobello mushrooms stuffed with spinach, goat cheese, pine nuts and served on chilly infused virgin olive oil crostini bread

TORTINO DI PESCE & GAMBERI

Fish cake and prawns cocktail served with garlic mayo

BRUSCHETTA PANCETTA E FUNGHI

Toasted ciabatta with creamy mushroom sauce and pancetta

PATE' DI POLLO

Chicken liver parfait served with toasted bread and garnish

MAINS

RAVIOLI ALL'ASTICE

Lobster ravioli served with creamy prawns and lobster sauce

TACCHINO CON RIPIENO DI CASTAGNE

Turkey with chestnut stuffing, chipolata sausages wrapped in pancetta, served with Madeira gravy sauce

POLLO IMPANATO

Breaded pan-fried chicken breast, topped with mozzarella, ham and creamy tomato sauce, baked in the oven and served with spaghetti Napoli

FILETTO DI BRANZINO E GAMBERI

Seabass fillet, stuffed with spinach, topped with king prawns accompanied with light lemon butter and white wine sauce

PARMIGIANA DI MELANZANE (V)

Classic Italian baked layers of aubergine, cherry tomatoes, mushrooms, and parmesan cheese, served with side salad

DESSERTS

Homemade tiramisù

Christmas Pudding Truffles served with brandy sauce

Italian lemon cheesecake

