

FESTIVE SEASON LUNCH MENU



2 courses Lunch £20.95

3 courses Lunch £24.50

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

POLPETTE DI CARNE & NDUJA

Italian meatballs in a Nduja tomato and herb sauce

TORTINO DI PESCE & GAMBERI

Fish cake and prawns cocktail served with garlic mayo

PATE' DI POLLO

Chicken liver parfait served with toasted bread and garnish

MAINS

RISOTTO GAMBERI E ZUCCHINE

Risotto with puree courgette, prawns, and toasted almonds

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

PESCE ALL'ACQUA PAZZA

Sea bass fillet cooked in a rich lobster sauce served with mix vegetables

PARMIGIANA DI MELANZANE (V)

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

DESSERTS

Homemade tiramisu

Christmas Pudding Truffles served with brandy sauce

Italian lemon cheesecake

