



CHRISTMAS MENU

2 COURSES - 29.95

3 COURSES - 35.95

12 NOV - 30 DEC

Starters

Antipasto (for sharing)

A selection of cured meats and cheeses with garlic pizza bread and marinated olives.

Salmone Veneziana

Smoked salmon roulade with king prawns lime and dill mascarpone served with balsamic croutons, salad and lime pickled red onion.

Gamberoni Mare E Monti

Pan roasted king prawns and sopressata salami finished in a rich arrabiatta sauce topped with toasted bread.

Funghi Al Aglio

Garlic mushrooms finished in a creamy sauce topped with mozzarella, crispy oyster mushrooms and fresh bread.

Frito Misto

Combination of prawns, sea bass and calamari rings served with courgette crisps and home made aioli.

Pate Di Fegato

Chicken liver pate with toasted home made bread, red onion marmalade, gherkins and parma ham crisps.

Bruschetta Di Burrata

Toasted bread topped with stracciatella di burrata cheese and marinated tomatoes in garlic, olive oil and basil garnished with balsamic rocket.

Brie Empanato

Panko-breaded brie served with chilli jam and balsamic toasted bread.

Desserts

Christmas Pudding

Served with your choice of brandy sauce, ice cream or pouring cream.

Tiramisu Della Casa

Our very own tiramisu dusted with chocolate and a shot of espresso.

Banoffee Pie

Home made banoffee pie with chocolate cream and shot of Baileys.

Panna Cotta Agrumi

Lemon and lime panna cotta with passion fruit coulis and limoncello.

Torta Al Cioccolato

Truffle brownie tort served with berry salad.

Baileys Affogato

Vanilla ice cream drowned in espresso coffee and Baileys with cream and dusted with chocolate.

Mains

Agnello Arrosto

Lamb loin with lamb shoulder rilette served with green beans, crushed potatoes, red wine jus, crispy and minted pea puree.

Bistecca Controfiletto

Sirloin steak medallions served with house salad, pecorino squashed potatoes, crispy onions and peppercorn sauce.

Branzino Gamberetti

Sea bass fillet served with buttered smashed potatoes, green beans and creamy lemon sauce with prawns.

Tachino Al Parma

Turkey escalopes wrapped in parma ham topped with brie and cranberry with marsala reduction, smashed grana padano potatoes, brussel sprouts and parsnip puree.

Maiale Due Modi

Slow roasted belly pork glazed in honey and apple cider served with smashed potatoes, broccoli steams and parsnip two ways and crispy guanciale.

Linguine Affumicato

Smoked salmon and king prawns with zucchini finished in a creamy white wine sauce tossed with linguine pasta.

Carbonara Alla Vecchia

Classic creamy pancetta carbonara tossed with spaghetti pasta finished with lightly poached egg yolk and crispy guanciale.

Tagliatelle Al Tartufo

Pan roasted mushrooms finished in a creamy truffle sauce tossed with tagliatelle pasta topped with crispy oyster mushrooms.

Lasagne Al Forno

Home made lasagne served with garlic pizza bread and balsamic rocket salad.

Pizza Calabrese

Classic tomato and mozzarella based pizza topped with N'duja (spicy Calabrian sausage) olives, pepperoni, salami, rocket and grana padano.

Pizza Formaggio

Tomato and mozzarella based pizza topped with spinach, goats cheese, red onion marmalade, stracciatella di burrata cheese and basil pesto.

Calzone Sugo Finto

Folded pizza stuffed with mozzarella and a rich vegetables ragu served with balsamic rocket salad.

Calzone Diavola

Folded pizza stuffed with a salami, N'duja, chicken and pepperoni rich Neapolitan ragu served with parma ham and baked mascarpone.

If you have allergies, intolerances or any special dietary requirements please let us know.

Christmas menu served Sunday to Friday (Saturdays parties preorder only).

Vegan menu available on request.



 Vegetarian
 Vegan
 Gluten-Free
 Nut Free