



# CHRISTMAS MENU



## ZUPPA del GIORNO

Soup of the day - Please ask your waiting staff

## CARPACCIO di PARMA

Thin slices of Parma ham with caramelised figs & orange served with rocket leaves

## PATE DELLA CASA

Our Homemade Chicken Liver & Garlic Pate with caramelised onions, olives & toasted bread

## BRUSCHETTA

Southern Italian garlic bread topped with crushed tomatoes, olive oil, oregano & basil

## MOZZARELLA INCARROZZA

Bread crumbed and fried Mozzarella cheese, with Sicilian style sweet and sour aubergine

## INSALATA di MELONE

Timbalo of Galia melon with baby Prawns and chive Mascarpone with baby salad leaves and citrus dressing

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## POLLO del GIORNO

Chicken of the day – Please ask your waiting staff

## BRASATO di MANZO

Beef cheeks braised with red wine on a bed of spiced fruit flavoured red cabbage and onion,  
Served rosemary baby potatoes

## TAGLIATELLE CAPESANTE

Pan seared scallops with white wine, fresh chilli, garlic and tomato served with egg pasta ribbons.

## PEPPERONI al FORNO

Sweet Roasted Pepper filled with mixed mushroom, spinach and vegetarian parmesan  
cheese risotto with a cherry tomato rocket leaf and roasted garlic salad

## CODA di ROSPO

Herb flavoured fillet of Monkfish served with chorizo sausage, sweet potato and butterbean casserole

## TAGLIATELLE SALSICCIA

Large egg pasta ribbons tossed with Italian pork & fennel sausages with a tomato ragu

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## CRÈME BRULEE

Vanilla egg custard topped with caramel and sweet balsamic strawberries

## TIRAMISU

Sponge biscuits soaked in coffee and Marsala wine, dressed in a sweet mascarpone cream sauce

## PROFITEROLES

Choux pastry balls filled with fresh cream and covered in white chocolate

## PERA CON CANNELLA

Tuile basket filled with cinnamon flavoured pear butterscotch sauce and vanilla ice cream

## COFFEE OR TEA

£28.50