



CHRISTMAS MENU



ZUPPA del GIORNO U[~] Ā -Ā@Àæ

CAPRESE DI SALMONEÁ
Buffalo mozzarella cheese with smoked gravalax of salmon with a light honey mustard dressing

BRUSCHETTA PEASANA
Toasted ciabatta bread topped with a red wine, fennel sausage ragu & creamy stracchino cheese

CROSTINI DI VEGETALLE
Toasted focaccia bread topped with sweet roasted peppers, cherry tomatoes & grilled artichoke.
Finished with a balsamic syrup

FUNGHI RIPIENI
Breaded mushrooms stuffed with cream cheese and Italian Cotto ham, served with mixed salad leaves & garlic aioli

TUTTO MISTO
A selection of salamis, Parma ham, mixed olives & grilled & marinated vegetables

BRANZINO PUTTANESCA
Fillets of sea bass with pickled capers, olives, white wine, tomato & oregano, served with toasted baby potatoes

PAPERDELLE SALMONE
Egg pasta ribbons with poached salmon & garlic flavoured spinach mascarpone cheese. Finished with Italian Strega liquor

LASAGNE AL FORNO
Our own oven baked lasagne served with garlic focaccia bread

FILETTO DI MAIALE
Roast pork fillet with caramelised apple, leeks & sweet potato. Finished with rosemary & red wine sauce

POLLO DEL GIORNO
Our special chicken of the day

TRIANGOLINI DI VERDURE
Filo pastry parcels filled with stewed Sicilian sweet & sour caponata, mixed leaves and garlic potato salad

RAVIOLI NDUJA
Pasta parcels filled with spicy salami tossed with oyster mushrooms, sun blushed tomatoes & basil leaves

BAILEYS TIRAMISU Á
With amaretto biscuit crumble

STICKY TOFFEE PUDDING Á
Served with vanilla Ice cream

FORMAGGIO SELECTION
Our selection of Italian cheeses with toasted ciabatta bread.

CHOCOLATE PROFITEROLES
White chocolate coated profiteroles with vanilla ice cream

Coffee or Tea

£28.95

*OT will be added to the final bill for parties over 10

