



Christmas Set Menu £22.50pp

Starters

lnsalata Tricolore 🔰

Sliced tomato, buffalo mozzarella, avocado on a bed of rocket.

Tortellini crema e prosciutto

Small tortellini pasta filled with ham in a cream and cheesy sauce

Bruschetta con peperoni e mascarpone **V**

A sliced piece of our homemade sourdough bread, with mascarpone cheese topped with freshly cooked bell peppers thinly sliced in a lemon and olive oil dressing.

Trota affumicata con salsa al rafano

Smoked trout fillet served with horseradish sauce

Arancini Catanese al sugo **V**

Balls of risotto rice in a tomato sauce, fiordilatte cheese, vegetarian hard cheese, breaded, deep fried, served on a bed of spicy tomato sauce.

Zuppa Di pomodoro casereccia Vegan

Organic tomatoes, fresh basil, garlic, onion, olive oil. Lightly blended served with croutons.

Rotolini Di salmone affumicato ripieni Di gamberetti in salsa rosa

Rolls of smoked salmon filled with prawn in cocktail sauce.

Burrata con pomodoro V

Burrata on a bed of sliced large tomatoes, basil, olive oil

Sardine ripiene

Fresh sardines, filetted, stuffed with spinach, pesto, Parmesan cheese, then fried.

Funghi all'aglio V

Cup mushrooms, topped with garlic butter, grilled served with rocket.

Focaccia ai pomodori secchi e stracciatella 🔰

Flat- baked pizza bread with sun-dried tomato paste, topped with burrata strings of cheese

Main Course

Tacchino arrosto di Norfolk

Norfolk roast turkey with all the trimmings, served with gravy, Brussels sprouts, roast potatoes.

Polpettine di agnello servite con tagliatelle al pomodoro.

Spicy lamb meatballs served on a bed of tagliatelle in a tomato sauce.

Pizza Campagnola

Pizza tomato sauce, fiordilatte, fresh sausages, Gorgonzola cheese, mushrooms, walnuts.

Lasagna alla bolognese

100% beef lasagna, bechamel sauce, tomato sauce, Parmesan cheese.

Pappar<mark>delle co</mark>n crema di broccoli, fiocchl <mark>di peper</mark>oncino, pancetta e pollo

Pappardelle in a cream of broccoli, chilli flakes, streaky bacon.

Spiedini di verdure stagionali con risotto Vegan

Skewers of seasonal vegetables served on a bed of saffron risotto rice.

Merluzzo in umido

Cod loin, steamed with a clove of garlic, fresh thyme and parsley, served on a bed of mash potatoes, and daily vegetables.

Paccheri allo zafferano e funghi

Paccheri pasta in a saffron and mushrooms sauce.

Pizza alla Parmigiana V

Pizza tomato sauce, fiordilatte, aubergines, pecorino cheese, chilli.

Ravioli di zucca al burro e salvia V

Fresh ravioli filled with pumpkin in a butter and fresh sage sauce.

Stinco di agnello con puree di patate

Lamb shank served on a bed of mash potatoes with daily vegetables.

A 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

PLEASE NOTE If sharing this menu with someone else a £6 surcharge will be applied per person.

If you have a food allergy or a specific dietary requirement, please inform a member of our staff before you place your order. Thank you.

If you eating cherries or olives take care as they may contain stones.

Please take note that we will not allow any food or cakes brought in from the outside to be consumed in our premises.

Due to stringent Allergens laws we can take responsibility only for food prepared in our premises.

