

christmas menu

3 COURSES £29 PER PERSON

STARTERS

Zuppa Di Piselli e Menta

Homemade pea and mint soup served with a slice of bread

Gamberoni All'Arancia

King prawns cooked in garlic, chilli and parsley with fresh orange juice with a splash of brandy

Arancini Alla Calabrese

Ricotta and 'nduja risotto ball in a light tomato sauce with garlic, nduja, and herbs.

Polpette Della Casa

Homemade meatballs in tomato sauce with garlic, chilli, herbs, and pecorino cheese

Burrata Caprese

Burrata cheese, tomato and basil drizzled in extra virgin olive oil

MAIN COURSE

Fettine Di Tacchino Al Limone

Pan-fried turkey breast in a lemon butter parsley sauce, served with seasonal veg and rosemary roast potatoes

Spigola All'Aqua Pazza

Fresh sea bass with cherry tomatoes, garlic, chilli, white wine served with risotto

Pollo alla Milanese

Lightly fried chicken breast served with spaghetti in tomato sauce

Risotto Con Crema Di Tartufo

Italian rice cooked with onion and porcini in truffle and cream sauce with parmesan

Tagliatelle Alla Contadina

Italian pasta with mixed vegetables, garlic, chilli, parsley, and light tomato sauce

DESSERTS

Tiramisu

Homemade coffee cake

White Chocolate Cheesecake

Homemade cheesecake topped with strawberries and white chocolate sauce

Walnut Panna Cotta

Homemade panna cotta topped with walnuts and chocolate sauce

Limoncello Tartufo

Lemon and cream gelato with a limoncello center, coated in crunchy meringue pieces

Christmas Pudding

Traditional Christmas pudding topped with warm brandy sauce

Available between 1st December
till 24th December

ONLY ON PRE ORDER

PLEASE LET OUR TEAM KNOW
IF YOU HAVE ANY ALLERGIES/
DIETARY REQUIREMENTS