



Christmas lunch menu – 3 Courses - £22.95

Starters

Minestrone soup (v)(vg)

A classic Italian vegetable soup, served with Italian bread

Funghi aglio e olio (v)

Garlic mushrooms cooked in white wine & cream, served with Italian bread

Cocktail di gamberi

Prawns with rocket salad, diced tomatoes & cucumbers,
served with Marie-Rose sauce

Caprese salad (v)

With beef tomatoes, buffalo mozzarella and fresh basil

Pate with pistachios

Chicken liver pate with pistachio nuts, served with toast and redcurrant jelly

Calamari fritti

Lightly fried squid with homemade tartare sauce

Bruschetta (v)(vg)

Ciabatta bread served with cherry tomatoes and olive oil, garlic and basil

Carpaccio di salmone

Smoked salmon served with rocket leaves, olive oil and parmesan cheese shavings

Main courses

Pizza

Any pizza of your choice from the al a carte menu

Sea bass fillets

Sea bass fillets chargrilled, served with lemon, olive oil dressing & capers, garnished with mixed leaf salad

Pollo porcini

Chicken fillet pan-fried & cooked in a creamy sauce with white wine & mushrooms

Lasagne al forno

Layers of pasta with Bolognese sauce and belchamel sauce; baked in the oven

Penne Arabiatta (v)(vg)

Penne with onions, peppers, olives, chilli, cherry tomatoes and Napoli sauce

Filletto di salmone

Fresh salmon fillet chargrilled with prawns, cream and tomato sauce

Risotto funghi (v)(vg)

Wild and assorted mushroom risotto with white wine and fresh thyme

Rib-eye steak

Rib-eye steak fried with shallots, garlic, sun-dried tomatoes and topped with mascarpone cheese & chives

All mains are served with seasonal vegetables and potatoes of the day

Desserts

A selection of desserts or ice creams from our sweet menu



Christmas Evening Menu – 3 Courses- £29.95

Starters

Bruschetta (v)(vg)

Ciabatta bread served with cherry tomatoes, garlic, olive oil and basil

Minestrone soup (v)(vg)

A classic Italian soup with carrots, courgettes, green beans and pasta

King prawn filo

King prawns wrapped in filo, deep fried and served with a mixed leaf salad & sweet chilli sauce

Chicken livers

Chicken livers sautéed with Marsala wine served on a bed of Italian bread

Portobello mushrooms (v)

Portobello flat cupped mushrooms, stuffed with goat's cheese and served with rocket leaves

Pate with pistachios

Chicken liver pate with pistachio nuts, served with Italian toast and a redcurrant jelly

Calamari fritti

Light fried squid served with homemade tartare sauce

Carpaccio di salmone

Smoked salmon served with rocket leaves, capers, olive oil and parmesan cheese shavings

Main Courses

Sea bass

Sea bass fillet, chargrilled, served with roast plum tomatoes and fresh chive dressing

Chicken stuffed with ricotta & spinach

Chicken fillet stuffed with spinach and ricotta cheese served with a pepper coulis and lemon zest sauce

Rib-eye steak

Rib-eye steak pan fried with shallots, sun-dried tomatoes topped with mascarpone cheese and chives

Mixed meat calzone

Folded pizza stuffed with chicken, ham, pepperoni and mozzarella, topped with tomato sauce

Lasagne al forno

Layers of pasta with Bolognese sauce and mozzarella cheese, baked in the oven

Risotto funghi (v)(vg)

Wild and assorted mushroom risotto with white wine

Penne Arabiatta (v)(vg)

Penne with red onions, peppers, olives, chilli and tomato sauce

Pizza mediterrano(v)

Pizza with roasted Mediterranean vegetables & goat's cheese topped with pesto and rocket leaves.

Main courses are served with seasonal vegetables and potatoes

Desserts

A selection of desserts and ice creams from our sweet menu

