



CHRISTMAS MENU



2 COURSES - £33.95

3 COURSES - £37.95

STARTERS

ARANCINI RICE BALLS

STUFFED WITH DOLCELATTE & CRANBERRY

ZUPPA DI NATALIE

SOUP WITH CANNELENI, CHICKPEAS AND LENTILS IN CHICKEN BROTH

PRAWN AVOCADO COCKTAIL

PRAWNS & AVOCADO SERVED ON A BED OF SALAD WITH MARY ROSE SAUCE

BRESAOLA CARPACCIO

DRY CURED BEEF SERVED WITH ROCKET, PARMESAN & PEPPER

CALAMARI ALLA LUCIANA

PAN FRIED CALAMARI SERVED IN GARLIC, LEMON, FISH STOCK, CAPERS, OLIVES & PARSLEY SAUCE

MAINS

DUETTO DI CARNE

ROAST PORK & LAMB SERVED IN BRANDY GLAZED GRAVY

GAMBA D'ANATRA

DUCK LEG SERVED WITH CRUSHED NEW POTATO IN FOREST FRUIT SAUCE

DUETTO DI PESCE

PANFRIED SALMON & COD SERVED IN CREAMY WHITE WINE BASIL SAUCE

RISOTTO (V)

WITH RED WINE, MIXED MUSHROOMS & DOLCELATTE

STEAK DIANE

SIRLOIN STEAK SERVED IN CLASSIC DIANE SAUCE

GNOCCHI VEGETARIAN

POTATO PASTA SERVED IN RADICCHIO, SAGE & CHESTNUT SAUCE

ORECHIETTE ALLA TRAPANESE

ORECHIETTE PASTA SERVED WITH PRAWNS, COURGETTES & HOMEMADE NDUJA PASTE IN LIGHT CREAMY SAUCE

DESSERTS

ESPRESSO MARTINI PANNA COTTA

PANNETONE TIRAMISU

CASSATA

VEGAN CHEESECAKE WITH WINTER BERRIES

Buon
Natale

