



Christmas

MENU

STARTERS

GAMBERONI GRATINATI

KING PRAWNS, CHORIZO, SPRING ONION, GARLIC BUTTER SAUCE
BREAD CRUMBS AND PARMESAN GRATIN

POSCIUTTO CRUDO E MOZZARELLA

PARMA HAM, MOZZARELLA, FIGS ON SALAD LEAVES

TORTINO AI FUNGHI

GARLIC MUSHROOMS AND CREAM TART TOPPED WITH CHEDDAR

CARPACCIO DI PERE MARINATE

THIN SLICE OF PEARS, FETA CHEESE, WALNUTS, CRANBERRY &
ROCKET SALAD

MAIN COURSES

SALMONE IN CROSTA

FILLET OF SALMON TOPPED WITH HERBS CRUST SERVED WITH
SWEET CHILLI CITRUS SAUCE, VEGETABLES & POTATOES

ARISTA AL FORNO CON MELE

ROAST PORK LOIN SERVED WITH BRAMLEY APPLE AND BRANDY
SAUCE, VEGETABLES & POTATOES

TACCHINO TRADIZIONALE

TRADITIONAL ROAST TURKEY BREAST WITH ALL THE TRIMMINGS

RISOTTO VEGETARIANO

MIXED VEGETABLE RISOTTO COOKED IN A RICH TOMATO SAUCE

DESSERTS

TIRAMISU CLASSICO

PANNA COTTA AL CAFFE WITH CHOCOLATE SAUCE

WHITE CHOCOLATE & AMARETTI CHEESE CAKE

MIXED ICE CREAM

COMPLIMENTARY TEA/FILTER COFFEE

2 COURSES £31.95

3 COURSES £37.95