

Christmas menu 2023

Three courses dinner menu

Complimentary bread and our home made spreadable tapenade

STARTER

Zuppa di vegetali

Home made vegetable soup

Parmigiana di Melanzane

Oven baked aubergines with tomato, basil, mozzarella and parmesan cheese

Gamberoni impanati con salsa agliata

Large butterfly prawns fried in light crispy batter, served with garlic tomato sauce dipping

Pate di fegato di pollo

Our Homemade chicken and pork liver pate served with salad and crostini bread

Pennette Al Salmone Affumicato

Penne pasta with smoked salmon, onion, in a creamy sauce and chives

MAIN

Spigola con spinaci

Pan fried Fillets of seabass with white wine lemon sauce served on a bed of spinach

Bistecca di Manzo al pepe nero

chargrilled 28 days aged ribeye steak served with black pepper sauce

Pollo ai limome e capperi

Pan fried chicken escallops with lemon sauce and cappers

Vitella alla pizzaiola

Veal escalopes in a tomato basil oregano sauce topped with cheese

Ravioli ricotta e spinaci al pesto rosso

Homemade ravioli with ricotta and spinach in our red pesto sauce

Main courses are served with mixed vegetables and sauté potatoes

Choice of dessert, ice cream or sorbet from the menu

Three course menu £34.50

Two course £29.50

