

# CHRISTMAS DAY MENU

## STARTER

- Zuppa Pomodoro (V)*   
Tomato soup served with crostini of mozzarella
- Frittura Mista di Pesce*   
Crisp-fried Prawns, calamari, red mullet and courgette, served with tartar sauce
- Antipasto Misto di Affetati e Verdure*   
Prosciutto, salami, mozzarella, chargrilled artichokes, aubergine and sun-dried tomato.
- Bufalo Mozzarella con Melanzana a Funghetti (V)*   
Buffalo mozzarella with aubergine in cherry tomato sauce.
- Gnocchi di Barbabietola*   
Home-made beetroot gnocchi with pancetta, in creamy bechamel sauce.
- Ravioloni di castagna Ripieni di zucca (V)*   
Chestnut ravioli filled with pumpkin and aged pecorino cheese.

## MAIN COURSES

- Arrosto tacchino*   
Roast turkey stuffed with italian sausage, apricot and cranberries served with potatoes and vegetables.
- Saltimbocca Romana*   
Pan-fried veal with Parma ham in a sage and white wine sauce, served with sautéed potatoes and vegetable.
- Costata di Manzo*   
Rib-eye steak with peppercorn sauce, served with turnips green and sauteed potatoes.
- Scialatielli al Cartoccio*   
Hand-made lemon zest tagliolini pasta, baked in papiotte with squid, mussels, clams, mediterranean prawns, cherry tomato, chilli and white wine sauce.
- Risotto Porcini e Castagne (v)*   
Risotto with porcini mushrooms and chestnuts., served on parmesan cheese basket.
- Sogliola*   
Dover sole in a caper black butter, served with a saffron and spinach potato mash.
- Stinco d`Agnello*   
Slow roasted lamb skank with creamy mash potato and seasonal vegetables.

## DESSERT

- Rum baba`*
- Dark chocolate and rasberry tiramisu*
- Ice creme crepe with baileys*