

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 gorgonzola sauce.
- Tortelloni di Cinghiale (V)*
Tortelloni filled with wild boar in woodland mushrooms sauce.

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 papillote 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.
- Coda di Rospo*
Pan-fried monkfish with semi blush tomato, capers
And olives served with sauteed potatoes and vegetable
- Stinco d`Agnello*
Slow roasted lamb shank with mushrooms and pancetta, served with polenta and vegetables.

DESSERT

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