

CHRISTMAS DAY MENU

STARTER

ZUPPA DI POMODORO (VE)

Tomato soup served crostini and bufalo mozzarella cheese.

FUNGHI GRATINATI (VG-VE)

Portobello mushroom gratin with spinach and vegan cheese.

FRITTURA DI GAMBERONI E CALAMARI

Crisp-fried prawns and calamari, served with tartar sauce.

BURRATA CON PROSCIUTTO E RUCOLA

Burrata cheese with parma-ham and rocket salad.

TORTELLINI BRASATO DI CARNE

Home-made slow cook beef and red wine tortellini, served with butter and sage sauce.

PARMIGIANA DI MELANZANE (VE)

Aubergine layers with tomato, mozzarella and basil.

MAIN COURSE

ARROSTO DI TACCHINO

Roast turkey stuffed with italian sausage, apricot and cranberries, served with potato and vegetables.

COSTOLETTE D'AGNELLO ALLA DIAVOLA

Char-grilled lamb cutlets with djon mustard, chilli and rocket salad, served with sautéed potatoes

COSTATA DI MANZO AL PEPE

Rib eye steak with peppercorn sauce, served with sautéed potatoes and mix vegetables.

SCIALATIELLI AL LIMONE CON GAMBERONI E VONGOLE

Fresh lemon zest scialatielli pasta with king prawns and clams in white wine and cherry tomato sauce.

SALTIMBOCCA ROMANA

Pan fried veal with parma ham in a sage and white wine sauce,
served with sautéed potatoes and vegetables.

SALMONE AL CARTOCCIO

Fresh salmon baked en papiotte with prawns, honey, Dijon mustard, dill,
roasted green beans and cherry tomato.

GNOCCHI CON SPINACI, GORGONZOLA E NOCI (VE)

Home-made potato dumplings cooked with spinach, gorgonzola cheese and walnuts.

RAVIOLI DI ZUCCA (VE-VG)

Home-made pumpkin ravioli with butter and sage sauce.

DESSERT

TIRAMISU - CANNOLO SICILIANO - BANOFFIE PIE

£60 per person + 12.5% service charge