

## STARTER

### SALMONE MARINATO CON BARBABIETOLA

Home-made marinated beetroots Gravlax salmon and burrata cheese served with crostini.

### ZUPPA DI PATATE E PORRO (V)

Leek and potato soup served with crostini.

### CALAMARI FRITTI CON ZUCCHINE

Fried squid ring with courgettes, served with tartar sauce and pane carasau

### PARMIGIANA DI MELANZANE (V)

Aubergines layers with tomato, smoked mozzarella and basil.

### BURRATA CON POMODORINI (V)

Burrata cheese served with blush tomato.

### POLPETTINE AL POMODORO

Home made beef meatballs in tomato sauce.

### BRUSCHETTA

Our own toasted bread with fresh tomato, garlic, basil.

## MAIN COURSE

### PETTO DI TACCHINO ARROSTO

Turkey with apple cranberry sauce and crumbled chestnut served with winter vegetables and roast potatoes.

### SPAGHETTI AI FRUTTI DI MARE

Spaghetti with mussels, clams, squid, prawns, cherry tomato and chilli.

### FUSILLONI CON PESTO E BURRATA (V)

Fusilli pasta delle tossed in our freshly made basil pesto and burrata cheese

### POLLO AL PEPE E FUNGHI

Chicken breast with woodland mushrooms, creamy black pepper sauce served with sautéed potato and winter vegetables.

### STINCO D'AGNELLO

Lamb shank with red wine sauce, served with mashed potatoes.

### SALMONE SPINACI E CREMA

Fillet of salmon with spinach and cream, served with winter vegetables.

### COSTATA DI MANZO (supplement £5)

Rib-eye steak in peppercorn sauce served with roast potatoes and winter vegetables.

### PIZZA MARGHERITA (V)

Tomato, mozzarella and basil.

### PIZZA DIAVOLA

Tomato, mozzarella & chorizo pepperoni

## DESSERT

TIRAMISU - PANNETTONE - BANOFFEE PIE

**3 course £40.00 + 12.5% service charge**