



**Christmas Dinner Menu
2024**

2 courses £26.95 / 3 courses £31.95

To Start

Minestrone Casalinga G/F

Traditional Smoked Ham and Chunky vegetable broth, served with focaccia bread

Zuppa del Giorno (V) G/F

Our special gluten free and dairy free soup of the day, served with focaccia bread

Salmone Affumicato Mediterranean

Smoked salmon on toasted Italian bread with roast peppers and humus

Cozze Crema OR Marinara

Shetland mussels cooked with cream and white wine OR tomato and chilli sauce, served with focaccia bread

Wild Mushroom Crostini

Italian toasted bread rubbed with garlic, olive oil, and topped with fresh chilli and wild mushrooms

Pâté di pollo Livornese

Chicken liver pâté with garlic bread, exotic leaves, and chutney

Mains

L'Arrosto di Natale

Oven roasted medallions of prime beef with garlic and rosemary, served with a rich onion, mushroom, tarragon, and red wine sauce

Tacchino Tradizionale di Natale

Christmas roast turkey parcel with onions, sage and pork stuffing, served with the traditional trimmings

Pizza O Sole Mio (choice of two Toppings)

Classic tomato and herb sauce and shredded mozzarella pizza

Risotto con Funghi (V)

Carnaroli risotto bound in fresh tarragon, mushroom, and truffle oil

Filletto di Salmone

Grilled fillet of salmon in Sicilian citrus sauce, served with boiled potatoes, carrots and Brussels sprouts

Penne Arrabiata (V)

Dessert

Panettone Affogato

Served with warm custard

Gelato alla Vaniglia

Real Italian vanilla ice cream

Chocolate Orange Brownie (V)

Lemon Cheesecake G/F

