



# CHRISTMAS MENU

## STARTER

### BRUSCHETTA POMODORO V

Vine ripened tomatoes, garlic, red onions, basil and olive oil

### ZUPPA DEL GIORNO V

Soup of the day served with warm bread

### ANATRA AFFUMICATA

Smoked duck with walnuts, poached pears and honey mustard dressing

### ARANCINI V

Rolled saffron rice balls filled with spinach and smoked scamorza cheese, served with ricotta cream

### CALAMARI FRITTI

Lightly fried squid with slow roast garlic mayonnaise



## MAIN

### RISOTTO AL TARTUFO V

Mixed mushrooms, porcini, parmesan and truffle oil risotto

### TAGLIATELLE ALLA GAMBERONI

King prawns, courgettes, chilli, garlic and white wine pasta

### BRANZINO

Pan roasted fillets of sea bass with baby spinach salsa verde and grilled lemon

### OCCHIO DI BUE

10Oz rib-eye steak, served with rocket parmesan salad and pepper sauce

### POLLO RUSPANTE

Corn fed chicken breast, served with, mushrooms, garlic cream and white wine

### TACCHINO ARROSTO

Pan roasted turkey Savoy cabbage chestnuts gnocchi and red wine jus



## DESSERT

### PANNACOTTA

Vanilla and white chocolate set dessert & berry puree

### TIRAMISU

Classic italian dessert

### TORTA DI NATALE

Christmas pudding & brandy sauce

### FORMAGGI

Cheese & biscuit

### GELATO

Selection of homemade ice cream



£35 pp

1st - 24th December