

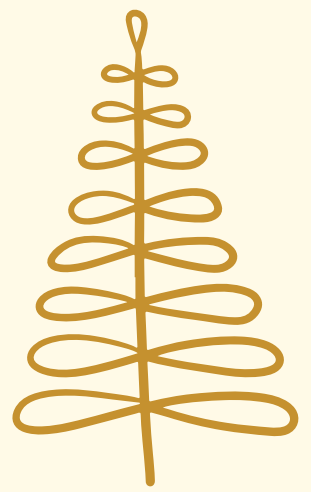
Christmas



MENU

2 course £24.95 3 course £29.95

Served Sunday to Friday from 4:30



STARTERS

Salmone zafferano

Grilled asparagus wrapped in smoked salmon with lightly toasted crouton, lemon and saffron poached egg

Arancine all funghi

Arancine filled with fior di latte mozzarella and mushrooms served with garlic napoli sauce and grana padano shavings

Pate della casa

Homemade chicken liver pate served with red onion marmalade, gherkins and toasted homemade bread

Formaggio di capra

Grilled goats cheese served with salad, crostinis and red onion marmalade

Zuppa del giorno

Homemade soup of the day (please ask for details)

Calamari

lightly floured squid rings served with garlic, lemon and parsley mayonnaise

Garlic Mushrooms

pan sautéed mushrooms on a bed of soft cheese crostinis's

MAIN COURSE

Scaloppine di tacchino

Turkey escalopes topped with a parma ham parcel filled with cheese and cranberry served with Brussels sprouts marsala wine sauce, roast potatoes and carrots

Confit d'anatra

Confit duck leg served with dauphinoise potatoes, grilled broccoli steams, carrots and a port and black cherry sauce

Branzino e gamberi

Pan roasted sea bass fillet finished in a creamy prawns and lemon sauce served with new potatoes and green beans

Controfiletto al pepe

8oz sirloin steak served with house chips, peppercorn sauce and a marinated grilled pepper salad

Lasagne fatto in casa

Homemade lasagne served with garlic pizza bread topped with balsamic rocket

Salmone alla rosa

Smoked salmon linguine with asparagus finished in a cream of tomato sauce

Gnocchi fiorentina (V)

Potato dumplings cooked in a rich creamy garlic sauce with spinach topped with grilled goats cheese crumbs

DESSERTS

Christmas pudding

served with brandy sauce or pouring cream

Pannacotta

limoncello panna cotta topped with crushed amaretti biscuits

Tiramisu alla piazza

dusted in chocolate

Cheesecake di bosco

forest fruits cheesecake with crushed meringue

Note: if you have any allergies, intolerances or any special dietary requirements please let us know
Christmas menu served from 27th November to 29th December excluding Saturdays

