FESTIVE MENU
2018

THE MAIN COURSE
ITALIAN RESTAURANT
2 COURSE £26.95
3 COURSE £31.95

STARTERS
HOMEMADE SOUP
Homemade soup of the day served with toasted bread.

MUSSELS
Fresh mussels in a cream, garlic, thyme and white wine sauce served with toasted bread.

DUCK SALAD
Slow cooked duck leg with fennel, chilli, orange segments, croutons and green leaves.

BRUSCHETTA POMODORO
Toasted rustic italian bread topped with vine tomatoes, garlic, basil and extra virgin olive oil.

CAMBERONI
Grilled king prawns (on the shell) au gratin with rocket salad and lemon butter sauce

GRAVLAX
Homemade gravlax served with slow cooked red beetroot, goats cheese, honey and crushed mixed nuts.

CAPRESE
Mozzarella with Slow cooked red and yellow cherry tomatoes served in a warm tomato and basil sauce, topped with pesto and croutons.

MAINS
RAVIOLI
Homemade ravioli of the day (ask your waiter)

PICI IN BIANCO
Short egg spaghetti with pork ragu (no tomato) and truffle pecorino cheese

RISOTTO CREMA DI SCAMPI
Risotto with creamy langoustine bisque, scampi and pistacchio paste

PACCHERI
Large tube pasta with king prawns, nduja and cherry tomatoes

AGNELLO
Slow cooked lamb neck served with cauliflower puree, crispy pancetta and porcini mushrooms

VENISON
Braised venison with soft polenta, pepperonata (red and yellow peppers in a light tomato sauce) topped with venison jus.

COD
Cod fillet served with slow cooked lentils and crispy parma ham topped with butter sauce

PIZZA DIAVOLA
Tomato, Mozzarella, chicken, nduja and black olives

PIZZA RUSTICA
Tomato, mozzarella spicy sausage, red onion and gorgonzola

TURKEY
Christmas turkey stuffed with sausage, apple, raisin and nuts served with sauté parsnip, carrots, Brussels sprouts and gravy

DESSERTS
PANETTONE CALDO
Warm italian panettone with pears cooked in red wine and cinnamon served with vanilla ice cream

TIRAMISU
Homemade traditional tiramisu

PANNACOTTA
Vanilla pannacotta with fresh berries of the day

AFFOGATO
Vanilla ice cream with espresso and amaretto liqueur