



2 COURSE £21.95
3 COURSE £26.95

STARTERS

HOMEMADE SOUP **V**

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.

GAMBERONI

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 **V**

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

MAINS

RAVIOLI **V**

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, peperonata (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

FESTIVE LUNCH MENU