

CHRISTMAS



PARTY MENU



STARTERS ANTIPASTI

TRIO DI MARE

Salmon and avocado roll, Local crab caponata salad, Deep-fried cod nugget on peas puree

MOZZARELLA IN CARROZZA

Breaded and deep-fried mozzarella on Neapolitan friarielli and smoked cheese fondue (V)

ANTIPASTO ITALIANO

Selection of Italian cured meat and cheeses with pickled vegetables salad and sourdough bread

ZUPPA

Chick-pea and leek soup with oregano and garlic croutons (V)

MAINS PORTATE PRINCIPALI

CANNELLONI

Handmade cannelloni filled with beef mince in béchamel sauce with porcini mushrooms cream
(Vegetarian option available with ricotta and spinach filling)

LINGUINE ALL'ASTICE

Linguine with half lobster, cherry tomatoes and parsley
(Vegetarian option available: Tortelli filled with sage, butternut squash and mushrooms, served in a cherry tomato sauce)

FILETTO DI SPIGOLA

Local seabass layered with potatoes and black pepper in olives and tomato sauce on a bed of vegetables ratatouille

ARROSTO DI TACCHINO

Turkey roulade with chestnut stuffing on rosemary scented mashed potato, mixed vegetables and gravy

BISTECCA ALLA GRIGLIA

8oz Prime sirloin steak garnished and served with double cooked chips (Choice of either plain or peppercorn sauce)

DESSERTS DOLCI

SELEZIONE DI DOLCI NATALIZI

Selection of traditional Italian Christmas desserts including panettone, pandoro and struffoli

BOMBOLONE RIPIENO

Traditional Italian fried doughnut filled with Nutella and served with vanilla ice cream

TORTINO AL CIOCCOLATO

Handmade chocolate and orange fondant with rum and raisin ice cream

SELEZIONE DI FORMAGGI

Selection of Italian cheeses and biscuits

£36*

