

CHRISTMAS DAY MENU

£65 per person

Complimentary glass of bubbles with amuse-bouche upon arrival

Available by pre order only

STARTERS

TRIO DI MARE

Salmon and avocado roll, local crab caponata salad,
deep-fried cod nugget on peas purée

MOZZARELLA IN CARROZZA (V)

Breaded and deep-fried bread filled with mozzarella
on tomato carpaccio and smoked cheese fondue

POLIPO FRITTO IN POLENTA

Fried octopus in polenta crust over a spicy endive and olives salad

CAPELANTE DELLO CHEF

Local scallops wrapped in smoked pancetta on a bed of peas purée
and sourdough bread crumble

MAINS

LASAGNE AL FORNO (Vegetarian option available)

Home-made minced meat lasagna al forno in tomato and béchamel sauce

LINGUINE ALL'ASTICE

Linguine with fresh local half lobster, cherry tomatoes and parsley

ARROSTO DI TACCHINO

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

FILETTO DI MANZO

8oz beef fillet steak garnished and served with double cooked chips
Sauces of choice: italian chimichurri, diane or peppercorn (£2.95 supplement)

PACCHERI AL RAGÙ DI SPIGOLA

Paccheri in tomato sauce with fresh local sea bass ragù

DESSERTS

PANETTONE RIPIENO AL PISTACCHIO

Traditional italian panettone filled with pistachio cream

TORTINO AL CIOCCOLATO

Hand-made chocolate and orange fondant with rum and raisin ice-cream

CANNOLO ALLA SICILIANA

Home-made fried pastry filled with chantilly cream and chocolate chip

SELEZIONE DI FORMAGGI

Selection of italian cheeses and biscuits