

Christmas Menu

Zuppa Del Giorno

Soup of the Day

Bruschetta Ai Funghi Porcini (V)

Home made crusty bread topped with creamy wild mushrooms

Insalata Di Salmone

John Ross Smoked and Hot Smoked salmon on a fresh crispy salad with cucumber and dressed with noisette vinaigrette

Involtino Natalizio

Oven baked Italian Goats cheese wrapped with spicy Spianata salami served with red wine reduction

Risotto alla Zucca e Castagne (V)

Italian Arborio rice risotto with butternut squash, chestnuts, white wine, a touch of cream and Parmesan shavings
(Vegetarian option without Parmesan)

Agnello e Lenticchie

Roast Scottish Lamb shank served over a bed of Italian Vertecchi lentils and vegetable ragu

Pollo Allo Speck

Chicken supreme wrapped with Valtellina D.O.P speck in a creamy Marsala wine sauce served with roast vegetables and sauté potatoes

Lasagne al Forno

Franco's homemade lasagne with a rich bolognese sauce

Panciotti ai Gamberoni e Capesante

Hand made ravioli filled with scallops and king prawns in a creamy tomato sauce

Tiramisu

Savoardi biscuits soaked in coffee layered with a whipped mixture of egg yolks and mascarpone cheese

Coppa Mista

Mixed Italian ice cream - chocolate, strawberry & vanilla

Panettone

Traditional Italian panettone and butter pudding

2 courses £20 / 3 courses £25

Please note a 10% service charge will be added for parties of 10 & over

Please note dishes may contain traces of nuts