

Christmas Menu

Zuppa Del Giorno

Soup of the Day

Salmone Arrotolato

Roulade of Scottish Smoked Salmon with prawns, mascarpone and lemon served with a tomato vinaigrette

Bruschetta

Home made Italian crusty bread topped with vine cherry tomatoes, roast red peppers and an olive paste with crisp seasonal leaves

Affettato Misto

Cured meats from northern Italy served with sun-blushed tomatoes and baby cherry Campania D.O.P buffalo mozzarella

Pate D'Anatra

Duck, liver & brandy pate served with toasted Italian bread, Devenick Dairy oatcakes and an orange glaze

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Lasagna al Forno

Franco's homemade lasagna with a rich Bolognese sauce

Penne e Castagne e Funghi

Gragnano IGP penne pasta with a cream, chestnuts, wild mushroom, garlic and white wine sauce

Polpette Di Tacchino

Turkey mince and pancetta meatballs flavoured with sun-dried tomato, basil & parmesan served over Gragnano IGP spaghetti with a spicy, seedless tomato napoletana sauce

Merluzzo Alla Puttanesca

Golden breaded cod fillet served on a bed of risotto with fresh tomato, garlic, chilli, olives, anchovies and capers

Faggiano Ai Funghi Porcini

Pheasant breast with a wild mushroom sauce served with roast vegetables and saute potatoes

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Tiramisu

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

Pandoro Farcito

Italian style sponge with a layer of custard and chocolate cream

Gelato Alla Vaniglia

Vanilla Ice cream with cinnamon and a clementine sauce

• **2 courses £25** * **3 courses £30** *

10% service charge for tables of 10 and over

Please note dishes may contain traces of nuts

Food Allergies & Intolerances - Please speak to our staff about the ingredients in your meal when making your order