

Christmas Menu

2 Course - £35

STARTER

3 Course - £39.95

Arancini di Manzo

Homemade Arancini filled with beef and baby mozzarella served with a tomato sauce

Italian Antipasto

Ask For GLUTEN FREE

Selection of cured Italian cold cuts served with mozzarella, olives and focaccia

Parmigiana Melanzane

Ask For GLUTEN FREE or VEGAN

Oven baked aubergine slices, tomato sauce, mozzarella and parmesan, an Italian classic

Burrata e Pomodori

V

Burrata from Andria Puglia served with heritage tomatoes, fresh basil, roasted pine nuts and basil oil

Spiendini di Mare

Ask For GLUTEN FREE

Prawn and calamari skewers served with a diavola sauce

Mains

Tacchino Arrosto

Ask For GLUTEN FREE

Traditional roast turkey, served with roast potatoes, vegetables, yorkshire pudding, and pigs in blankets

Ravioli di Branzino

Seabass filled ravioli in a creamy sherry and crab sauce

Stinco D'angelo

Slow cooked lamb shank served with dauphinoise potatoes in a red wine and rosemary sauce

Coda di Rospo allo zafferano

Ask For GLUTEN FREE

Saffron monkfish seared with a spicy tomato and pepper sauce served with smashed potatoes and tender stem broccoli

Ravioli con Vegetali

v/vg

Roasted vegetable filled ravioli served with ratatouille in a homemade basil pesto Sauce

Desserts

All desserts are served with a scoop of vanilla ice cream

Homemade Tiramisu

Chocolate souffle

Panna Cotta

Limoncello cheesecake

Ask For GLUTEN FREE and Vegan Cheesecake

Buon Natale