

# Christmas Lunch

AVAILABLE FROM THE 1ST DECEMBER TO 24TH DECEMBER

## Two course meal

Starter and main course and a glass of wine (150ml) red, white or Rose

### Antipasti/Starter

#### ZUPPA DEL GIORNO **V**

Chef's homemade soup created with the freshest seasonal ingredients; guaranteed to satisfy!

#### MELONE

Chilled melon with a fruit covlis

#### AVOCADO CON GAMBERETTI

Avocado pear with prawns topped with Marie-rose sauce

#### FUNGHI PORTOBELLO **V**

Roasted Portobello Mushrooms filled with mixed vegetables, topped with goats' cheese

#### INSALATA CAPRESE **V**

Sliced Mozzarella with slice vine tomato, finished with olive oil and fresh basil

#### PATE DELLA CASA

Served with toasted bread, and red onion Chutney

#### BRUSCHETTA DI PARMA

Toasted bread with garlic and topped with tomatoes and Parma Ham

#### PENNE AL SALMONE

Short pasta tubes with salmon strips cooked in a splash of white wine, a touch of tomato sauce and cream

#### CANNELLONI EMILIANI

Cannelloni tubes filled with a veal and cheese filling baked with a béchamel and tomato sauce

## Secondi/Main

All Main Courses are served with a selection of seasonal vegetables and roasted potatoes

#### TACCHINO AL FORNO

Traditional roasted turkey breast with all the trimmings; Chipolata sausages, stuffing and cranberry sauce, accompanied with rich gravy

#### COSCIA D'ANATRA

Confit of Duck served on a bed of mix leaves, drizzled with Balsamic vinegar or orange sauce

#### FILETTO DI MAIALE ALLA ROMANA

Pork Fillet pan fried with Parma Ham, sage and a touch of white wine

#### PESCE DEL GIORNO

Catch of the day- the freshest fish served with a choice of sauces; Ask your server for today tempting options!

#### POLLO DUCHESSA DI PARMA

Supreme breast of chicken panfried with a touch of tomato, white wine, cream, cheese and Parma Ham.

#### RISOTTO AI FUNGHI **V**

A hearty helping of Italian rustic rice with a medley of mushrooms in white wine and parmesan cheese

#### LASAGNE ALLA BOLOGNESE

Homemade lasagne layers of pasta and meaty Bolognese ragu' sauce, complemented with tasty tomato sauce creamy béchamel sauce, finished with melted mozzarella and parmesan

#### PANZEROTTI ALLA LIVORNESE **V**

Crepes filled with spinach and cheese, baked in the oven with a tomato and béchamel sauce

#### FUNGHI STROGONOFF **V**

Mushrooms in a cream, red wine and paprika, served with rice

#### SALMONE AURORA (£4.95 SUPPLEMENT)

Fresh fillet of salmon roasted in a light cream, touch of tomato, white wine, topped with baby prawns

#### SCALOPPINE IN SALSIA AL DOLCELATTE (4.95 SUPPLEMENT)

Escalope of veal in a rich wine-based cream and blue cheese

#### BISTECCA DI MANZO (5.95 SUPPLEMENT)

Prime Sirloin Steak served with pepper sauce or mushroom sauce

## Dolce/Desserts (3.95 SUPPLEMENT)

#### TRADITIONAL CHRISTMAS PUDDING

With brandy sauce

#### TIRAMI SU' DELLA CASA

Homemade, delicious layers of liqueur soaked sponge and creamy sweet filling, dusted with chocolate powder

#### PANNACOTTA

Homemade traditional italian dessert, made with fresh cream and vanilla, topped with caramel sauce

£17.95

DA GIU