

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