

Christmas Day Lunch

Tuesday 25th December 2018

Minestrone (v)

Home-made vegetable soup

Portobello (v) (n)

Portobello mushroom baked with goat's cheese, chilli and garlic served with rocket

Burrata (v) (n)

Creamy Burrata mozzarella served on a bed of chilled chargrilled vegetables

Calamari Fritti

Deep fried squid rings

Involtini di Salmone

Smoked salmon rolls filled with cream cheese and chives

Gamberoni

King prawns pan-fried with garlic, chilli and ginger

Antipasto Misto

Mixed hams and salami served with artichokes and sun-dried tomato



Tacchino Arrosto

Roast turkey with traditional trimmings

Ravioli del Bosco (v)

Hand-made spinach and ricotta filled ravioli with mushroom and cream sauce

Tortelli di Tartufo (v)

Hand-made truffle-filled tortelli with butter and parmesan shavings

Linguine Aragosta

Fresh linguine with half a lobster, mussels, cherry tomatoes, garlic and chilli

Branzino Aromatico

Oven-baked seabass with rosemary, garlic and lemon

Vitello Milanese

Breaded veal escalope served with spaghetti (tomato or bolognese sauce)

Saltimbocca alla Romana

Veal escalope topped with parma ham and sage in butter sauce

Agnello al Rosmarino

Grilled lamb cutlets with garlic and rosemary

Filetto con Funghi

Scotch fillet steak with mushroom and cream sauce

ALL MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES OR A SIDE SALAD



Gelato di Christmas Pudding (n)

Two scoops of finest artisan italian gelato, christmas pudding flavoured (contains peanuts)

Tiramisù

Layers of coffee-soaked sponge between marsala mascarpone cream homemade

£49.50

Price does not include any drinks. VAT included but 10% discretionary service will be added to the final bill.
An alternative vegetarian dish will be available as a main course on request. Please ask for information about allergens present in any of our dishes.