



24th & 25th
December
2024

CHRISTMAS MENU

Starters

Cocktail di Gamberi

King Prawns served with lettuce and martini rosé sauce

Zuppa di Aragosta

Lobster Soup served with prawns and homemade bread

Melanzana Alla Italiana

Baked aubergine served with smoked cheese, basil pesto and rich tomato sauce

Arancini Siciliani

Deep fried saffron rice balls in a ragu sauce, mozzarella and ham served in a tomato sauce

Salmone Affumicato

Smoked Salmon roll filled with philadelphia cheese and chives, served with blackcurrant jam


Mains

All served with fresh vegetables and baked potato except pasta dishes

Tacchino Traditional

Ovenbaked Turkey with orange served with pigs in blankets, vegetables and roast potatoes

Panciotti Melenza & Scamorza

Fresh pasta filled with eggplant, smoked cheese, spinach and cremed parmisan 

Spaghetti Lobster

Spaghetti with fresh lobster, garlic, chilli, cherry tomatoes, king prawns & lobster bisque

Steak Tagliatelle

Flat egg pasta with chargrilled sirloin steak with herbs and butter and truffle oil

Salmone Pistacchio

oven roasted salmon fillet with pistachio and asparagus sauce and king prawns.
Served with roasted potatoes

Branzino ai frutti di mare

Two fillets of seabass, garlic, king prawns, mussels, fresh herbs and tomato sauce.
Served with roasted potatoes

Agnello Scottadito

Chargrilled lamb chop with red wine sauce and pistaccio

Dessert

Pandoro & Crema di Limoncello

Delizia al Lemone

Tiramisu with Chocolate Chips

Tortino Cioccolato & Vanilla Ice Cream

 *Limonchello from the House* 

 2 Course £39.50  3 Course £44.50

