



# CHRISTMAS MENU



Glass of Prosecco



## Starters

### **Salmone Affumicato**

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

### **Zuppa di Aragosta**

Lobster Soup served with prawns and homemade bread

### **Cocktail di Gamberi**

King Prawns served with lettuce and martini rosé sauce

### **Melanzana Parmiggiana**

Mashed smoked eggplant and goat cheese

### **Arancini Siciliani**

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

### **Risotto & Anatra Croccante**

Arborio rice with saffron, fresh herbs, served in spicy tomato sauce as a bed for Crispy Duck meat on top.

### **Fresh Scallops alla Veneziana**

Parmesan creamy sauce, fresh spinach topped with parmesan and baked in the oven

## Mains

### **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 parmesan (V)

### **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

### **Filetto Wellington**

Beef Wellington with puff pastry, mushroom and parma ham and gravy

## Dessert

### **Pandoro & Crema di Limoncello**

Tortino Cioccolato & Vanilla Ice Cream

### **Cannolo Siciliano**

Lemon Cheesecake

Profiteroles



*Limonchello from the House*



2 Course £34.95



3 Course £39.95