

Available
Sunday-Friday
from 4pm



Christmas Menu

2 course £29.95 • 3 course £37.95

**Prosecco with Christmas crackers,
home made breads and olives on arrival £10**

Starters

Duet di Capesante

Pan seared king scallops with twice cooked belly pork, minted pea purée, balsamic crostini and vinaigrette dressed pea shoots

Carpaccio di Anatra

Smoked duck carpaccio, served with balsamic rucola, cranberry orange coulis, Gorgonzola and blackberries

Pate Fatto in Casa

Home made chicken liver pate with red onion marmalade, pancetta crumbs and grilled bread

Formaggio Impanato

Panko breaded Brie, served with olive oil, grilled home made bread, orange cranberry coulis and balsamic rocket

Calamari Della Casa

Lightly dusted squid rings with peppered flour, served with courgette crisps and home made aioli

Bruschetta Tricolore (V)

Garlic toasted bread topped with marinated cherry tomatoes, mozzarella and basil oil



Main Course

Brazato di Manzo

Braised beef cheeks, served with sautéed cavolo nero, crushed new potatoes, Chantenay carrots and red wine jus

Tacchino Saltimbocca

Turkey escalopes topped with Parma ham, served with Brussel sprouts, roasted new potatoes, Chantenay carrots, Marsala sauce and cranberry jam

Branzino al Limone

Pan roasted sea bass with king prawns, served with roasted new potatoes, grilled broccoli stems and lemon butter sauce

Agnello due Modi

Braised lamb shoulder rilette with lamb cutlet, served with crushed potatoes, green beans, red wine jus and crispy oyster mushrooms

Risotto di Capesante

Pea and zucchini risotto, cooked in creamy white wine sauce, topped with pan seared scallops and vinaigrette glazed pea shoots

Rizotto Zafferano (V)

Lime and saffron risotto with peas and broad beans, topped with balsamic pea shoots and roasted goats cheese crumbs

Ravioli di Aragosta

Lobster filled ravioli with king prawns, tossed with cream, lime and saffron sauce, drizzled with basil oil

Mezza Luna Pizza

Half folded pizza filled with mozzarella and a sausage, chicken, Nduja, garlic and onion ragu - half open with tomato base, buffalo mozzarella and basil oil

Pizza Bianca Affumicata

White based pizza with mozzarella, mascarpone, smoked salmon, braised fennel, capers and marinated king prawns, topped with rocket

Desserts

Christmas Pudding

Traditional Christmas pudding served with a choice of brandy sauce or pouring cream

Chocolate Fondant

Served with vanilla ice cream or pouring cream and berries

Banoffee Pie

House style banoffee pie

Tiramisu

Home made tiramisu

Panna Cotta

Lemon and lime panna cotta, dressed with passion fruit coulis

Note: If you have any allergies, intolerances or special dietary requirements, please let us know.
An optional 10% service charge will be added on tables of 6 and above

