

## Christmas Menu

### 3 Course Dinner £29.95

#### ANTIPASTI

- Zuppa del Giorno** - soup of the day, warm bread (VG)  
**Calamari Fritti** - crispy squid served with fresh lemon, tartar sauce  
**Bruschetta al Pomodoro** - toasted bread topped with marinated tomatoes (VG)  
**Crocchette di Spinaci** - a crisp spinach bite in a carrot and vegetable crumb served with a spicy tomato dip (VG)  
**Caprese** - mozzarella, tomato, olive oil and basil (V)  
**Coppa di Gamberetti** - classic prawn salad, marie rose sauce and fresh lemon (GF)

#### SECONDI

- \*Spaghetti alla Carbonara** - thin laces of pasta, smoked bacon, cream, egg yolk, parmesan cheese and cracked black pepper  
**Merluzzo** - pan fried fillet of cod in cream and parsley sauce served with vegetables of the day (£5 supplement)  
**Pollo Nero** - breast of chicken in a black pepper, red wine, brandy, mustard and cream sauce served with vegetables of the day  
**\*Tagliatelle con Spezzatino** - ribbons of pasta, braised beef, mushrooms, garlic, a touch of chilli and tomato sauce  
**\*Risotto con Verdure** - arborio rice, asparagus, peas, spinach and tenderstem broccoli (VG)(GF)  
**\*Salmone** - oven baked salmon served with potatoes and tenderstem broccoli (£5 supplement)(GF)  
**Calzone Kiev** - folded pizza filled with chicken pieces, spinach, garlic, mozzarella and tomato sauce  
**\*Pollo alla Crema** - breast of chicken in a mushroom, onion, white wine and cream sauce served with vegetables of the day  
**\*Controfiletto alla Griglia** - char grilled 10oz british sirloin steak served with vegetables of the day and fries (£7 supplement)(GF)  
**\*Pizza Primavera** - vegan cheese, spinach, stem broccoli, aubergine and red onion (VG)  
**Agnello** - rolled leg of lamb with spinach, pine nuts and red wine jus served with vegetables of the day  
**\*Spaghetti con Capesante e Gamberoni** - thin laces of pasta, scallops, king prawns, garlic, cherry tomatoes, olive oil and a touch of chilli

#### DOLCI

- Profiteroles** - light choux buns filled with crème chantilly, enrobed with a light chocolate sauce  
**Pannacotta** - homemade cooked cream, infused with vanilla and served with a choice of mango or raspberry coulis (GF)  
**Tiramisu** - layers of homemade sponge biscuits, drenched in espresso liqueur, topped with mascarpone cream and peach schnapps, dusted with cocoa  
**Affogato al Caffé** - luxury vanilla ice cream with a shot of espresso  
**Dolce di Natale** - traditional Christmas pudding with brandy sauce

(VG) - Vegan (V) - Vegetarian (GF) - Gluten Free

An optional 10% service charge will be added to your final bill. All allergen information is available upon request.

Please note, we cannot guarantee our dishes are free of nuts.

\*Gluten Free option available—MUST be indicated on pre orders