

Christmas Menu

Lunch

2 Course £24.95 / 3 Course £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