



Starters

~ZUPPA DI PESCE ~

Homemade fish soup served with bread

~ MOZZARELLA INFORNATA ~

Mozzarella wrapped up in parma ham gently warmed up in the oven and served on a bed of mixed leaves salad, extra virgin olive oil, basil & finished with balsamic glaze

~ FUNGHI FRITTI ~

Our popular mushrooms coated in breadcrumbs deep fried and served with salad garnish and garlic mayo

~ POLPETTE ALLA DIAVOLA ~

Homemade meatballs 100% lean beef
Cooked in spicy arrabbiata sauce
served with bread

~ BRUSCHETTA AL CAPRINO ~

Toasted ciabatta bread topped with caramelised red onions and goat cheese gratin

~ ANTIPASTO DI SALUMI ~

Selection of Italian salami , olives, mozzarella cheese, caramelised onion

Christmas Menu

3 COURSE SET MENU £30pp

Main Courses

~ MAIALE ALLE PRUGNE E CASTAGNE ~

Fillet of pork in prunes, chestnut port sauce

~ MEDAGLIONE PORCINI E BACON~

(Option £5 surcharge for 8oz fillet)
Sliced fillet of beef cooked with red wine porcini and champion mushrooms touch of garlic and bacon

~ SPIGOLA ALLO ZAFFERANO ~

Seabass filleted cooked with courgettes, prawns touch of garlic white wine, saffron and cream

~ POLLO ALLA CAROLINA ~

supreme of chicken breast cooked with leeks, cream, and bacon

~ LINGUINE ALLO SCOGLIO ~

linguine pasta cooked with scallops, prawns, clams, mussels with freshly chopped tomatoes, garlic, and white wine

~ MELANZANA RIPIENA ~

Aubergine stuffed with mixture of Breadcrumbs, garlic, oil, parsley, cherry tomatoes, and parmesan cheese baked in the oven served with Garlic bread

ALL MAIN COURSES ARE SERVED WITH VEGETABLES OF THE DAY & POTATOES



Desserts

~ PANNA COTTA ~

Panna cotta served with mango sauce

~ CASSATA GELATA ~

Homemade ice cream of 3 layers comprising chocolate, naughty, vanilla

~ TIRAMISU ~

Fresh homemade tiramisu

