



Christmas Set Menu

3 Course £40pp or 3 Course Vegan or Vegetarian £30pp

Starters

LENTICCHIE E PANCETTA 2,7

Creamy lentil soup with crispy pancetta, served with toasted crostini.

ARANCINI A SCELTA 1,2,4,7,13

Mini Sicilian rice balls filled with your choice of meat ragù or vegetables, golden-fried and served on a bed of arrabbiata sauce with Parmesan shavings.

ANTIPASTO ITALIANO 7

A selection of Italian cured meats served with olives, mozzarella and caramelised onions.

TRIS DI BRUSCHETTA 2

A trio of bruschetta topped with courgette, peppers and tomatoes, dressed with extra-virgin olive oil, garlic, fresh basil and a balsamic glaze.

CORNETTI DI SALMONE E GAMBERETTI 3,5,14

Rolled smoked salmon filled with a delicate prawn salad in Marie Rose sauce, served with crisp carasau bread.

Main course

RAVIOLI RICOTTA E SPINACI 2,4,7

Fresh pasta filled with ricotta and spinach, served in a cherry tomato sauce with garlic and fresh basil. Finished with rocket and Parmesan shavings and accompanied by garlic bread and a mixed salad.

STRACCETTI ALLA ROMANA 7,14

Tender strips of beef, pan-fried in olive oil with a touch of garlic and served on a bed of rocket with Parmesan shavings.

POLLO ALLA CAROLINA 2,7

Chicken breast cooked in a rich, creamy sauce with bacon and leeks.

MEDAGLIONE DEL BERSAGLIERE 1,2,14

Beef fillet medallions served in a rich red wine sauce with porcini mushrooms and bacon.

Upgrade to an 8oz fillet for £5.

FARFALLA DI SPIGOLA 5,14

Butterflied sea bass fillets, pan-fried and served on a bed of courgettes with garlic.

PORCHETTA 14

Crispy pork belly served with a rich red wine and rosemary sauce.

All the above dishes except ravioli are served with vegetables and potatoes.

Desserts

CASSATA GELATA 7

Homemade layered ice cream with vanilla, nougat and chocolate.

BISCOTTO AL CIOCCOLATO 2

Warm vegan chocolate brownie served with vegan vanilla ice cream and a rich chocolate sauce.

CHEESECAKE AL LIMONCELLO 2,7

Homemade limoncello cheesecake with a delicate citrus finish.



Refer to the back for an allergens guide



ALLERGENS GUIDE

1	CELERY	8	MOLLUSCS
2	CEREALS CONTAINING	9	MUSTARD
3	CRUSTACEANS	10	NUTS
4	EGGS	11	PEANUTS
5	FISH	12	SEASAME SEEDS
6	LUPIN	13	SOYA
7	MILK	14	SULPHUR DIOXIDE

PLEASE ADVISE US IF YOU HAVE ANY ALLERGIES

ASK A MEMBER OF STAFF IF YOU NEED MORE
INFORMATION