

Chrístmas Lunch Menu

1 December - 31 December - From 12pm to 3pm course a £20.95 per person / 3 course a 25.95 per person

Starters

Minestrone (V)

Traditional Homemade Soup, served with focaccia bread.

Zuppa Di Natale

Ham, Lentil soup, served with focaccia bread.

Cozze alla Tarantina

Scottish Shetland Mussels cooked in a Tomato sauce, Garlic & Parsley and fresh chilies sauce, served with Garlic Bread.

Parmigiana di Melanzane (V)

Oven baked layers of aubergine and mozzarella in a rich tomato sauce.

Ali di pollo natalizie

Chicken wings marinated with orange, lemon, rosemary and thyme; served with a Whisky mustard sauce.

Insalata di burrata (V)

Burrata cheese served with Plum Tomatoes, pesto and rocket.

Mains

Tacchino di Natale

Roasted turkey wrapped in smoked bacon, served with traditional trimmings.

Pizza Santa Claus (V)

Tomato base with Mozzarella, Roasted peppers & Burrata Cheese.

Risotto Salmone

Italian Risotto cooked in white wine sauce, chilli, cherry tomatoes, garlic & smoked Salmon.

Ravioli al Pesto (V)

Ravioli filled with ricotta and pesto cooked in a light creamy parmesan sauce.

Chicken stroganoff

Chicken breast strips cooked in a creamy, mustard & mushrooms sauce, served with Italian risotto

Lasagna Al Forno

Authentic Italian homemade meat lasagne

Filetto di Merluzzo (supplement £4.95)

Cod fillet cooked in a tomato sauce with olives, capers and lemon juice, served with Veg.

Tagliata di Bisteca (supplement £5.95)

Ribeye Steak sliced over a bed of rocket and cherry tomatoes served with peppercorn sauce & vegetables.



Panettone

The traditional Italian Christmas pudding served with Creamy Amarena Cherry Sauce.

Gelato

Ask your server for today's flavour

Profiterolles

Filled pastry balls with sweet whipped cream filling & covered with soft chocolate

Cheesecake of the Day

Ask your server

Food allergies & intolerances: before ordering please speak to a member of staff if you have any requirements Some dishes may contain traces of nuts.