

CHRISTMAS MENU

Three Courses £35



STARTERS

Burrata - Creamy burrata served on toasted focaccia with cherry tomatoes & pesto genovese (v)

Wild Mushroom & Chicken Liver Paté - With rustic bread & red onion marmalade

Funghi Fritti - Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise (v)

Meatballs on Char-grilled Polenta - Two of our signature recipe meatballs in a rich tomato sauce, with a touch of chili on char-grilled crispy polenta

Mezzaluna Croccante - Fried pastry parcels filled with melted mozzarella, with chilli salsa or garlic mayonnaise (v)

Calamari Fritti - Crispy fried calamari served with a wedge of lime & tartar sauce

Smoked Salmon - With beetroot, tomato & pickled cucumber salsa, burnt lime & crème fraiche & with toasted sour dough

PASTA & RISOTTO

Spaghetti & Meatballs - Hand made slow cooked pork & beef meatballs in red wine & tomato sauce with a touch of chilli

Wild Mushroom & Truffle Risotto - Creamy risotto with shallots, porcini, oyster & portobello mushrooms, finished with aged parmesan & truffle oil (v)

Salmon & Prawn Fettuccini - Fettuccini with fresh salmon & tiger prawns in a cream, tomato, dill & white wine sauce

Pumpkin Ravioli - Hand-made ravioli filled with roasted pumpkin, in a light lemon butter sauce with vegetarian 'parmigiano', crispy sage & toasted pine nuts (v)

Gnocchi al Forno - Oven baked gnocchi in a rich beef ragu with mozzarella, gorgonzola & parmesan cheese

Trofie con Pesto - Short twists of pasta with pesto genovese, sun-blushed tomatoes, olives, cherry tomatoes & vegetarian 'parmigiano' (v)

Calzone Piadina - Folded flatbread filled with burrata, pesto, cherry tomato & basil sauce, topped with Parma ham, rucola & aged Parmesan

MEAT & FISH *(£5 supplement)*

Pollo Diavola - Char-grilled marinated half chicken with spiced 'Nduja sausage, roasted red peppers, onions & chilli in a rosemary red wine & tomato sauce, with french fries

Slow Roasted Lamb Shank - Slowly roasted tender lamb shank on sweet potato mash with tender-stem broccoli & red wine gravy

Branzino - Fillet of sea bass on herb mash with tender stem broccoli in a cream, white wine, spring onion & parsley sauce

DESSERT

Tiramisu – Coffee & marsala liqueur soaked sponge covered with mascarpone cream, dusted with cocoa & amaretti biscuits

Tre Cioccolato – Three layered chocolate dessert consisting of milk chocolate, ferrero & white chocolate foam

Strawberry Cheesecake – Baked vanilla cheesecake with fresh strawberries & strawberry coulis, served with vanilla ice cream

TOO FULL FOR DESSERT?

Enjoy an after dinner drink instead...

Baileys | Amaretto | Limoncello | Slaine Irish Whiskey
Vecchia Romagna Brandy | Sambuca | Tequila

Allergens: Some of our menu dishes contain nuts and we cannot guarantee that any of our dishes are completely nut free.

12.5% Service charge is added to all bills. This goes directly to our staff. This menu cannot be used in conjunction with other offers. (V) - Denotes Vegetarian

