



CHRISTMAS MENU

3 COURSES £35

STARTERS

Smoked Salmon Crostini – Smoked salmon on toasted sourdough with lemon & dill mascarpone, crispy capers

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

Broccoli & Gorgonzola Soup – Served with toasted sour dough (v)

Bruschetta – Toasted crostini with vine-ripened tomatoes, garlic & basil oil (v)

Mezzaluna Croccante – Fried pastry parcels filled with melted mozzarella & parmigiano, with garlic mayo & chilli dips (v)

MAINS

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

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

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

Linguine Pescatore – Fresh mussels, clams, prawns & calamari in a light tomato, white wine, garlic & parsley sauce

Mushroom & Goat's Cheese Tagliatelle – Mushrooms, thyme, crumbled goat's cheese, walnut pangrattato (v)

Rigatoni con Pesto – Pesto Genovese, sun-blushed tomatoes, olives & cherry tomatoes (v)

Lamb Ragu Fettuccini – Fettuccini pasta tossed with slowly roasted lamb ragu, finished with fresh parmesan

MEAT & FISH

(+£6 SUPPLEMENT)

Chicken Parmigiana – Chicken breast in seasoned breadcrumbs, pomodoro sauce, mozzarella & fresh basil, served with roasted rosemary potatoes

Branzino – Fillet of sea bass, herb mash & tender-stem broccoli with 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) = Vegetarian Dish