

CHRISTMAS MENU

£20

Cestino di Pane

A mixed selection of bread including our home made focaccia
&

Antipasti Massimo

Platters of sharing antipasti including Napoli and Milano salami, stuffed chicken, caponata, oven-roasted tomatoes, olives, and peppers.

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Parmigiana di Zucchini

Layers of fried courgettes with tomato and basil sauce and melting taleggio cheese

Saltimbocca di Pollo

Chicken breast wrapped in Parma ham served with pesto potatoes and rocket leaves.

Agnello alla Griglia con Peperonata

Char grilled lamb leg steak served with sautéed peppers, onions, tomatoes and olives

Risotto di Frutti di Mare

Our seafood risotto, with prawns, squid rings and mussels

Bistecca di Bue con Patate *£3 supplement*

10oz bone in ribsteak, char grilled and served with rosemary potatoes.

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Panna Cotta

Traditional set cream flavoured with vanilla and rum

Gelati

Your choice from our selection of Italian ice cream flavours:

Mandarin, Lemon or Melon sorbet; Vanilla, Strawberry, Chocolate or Coffee ice cream

Pasticcio di Cioccolato

Chocolate bread and butter pudding served with a vanilla cream.

Add an arrival glass of Prosecco plus coffee and crackers for £5 per person

Why not try our special wine offer:

When ordering this menu try a bottle of Pinot Grigio or Valpolicella for £2 off the menu price

CHRISTMAS MENU

£30

Cestino di Pane

A mixed selection of bread including our home made focaccia

&

Piatto di Prosciutto

Plates of long cured Parma Ham

&

Antipasti Massimo

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Lasagnetta di Porcini

A vegetarian based lasagne with Porcini mushrooms and béchamel sauce

Bistecca di Bue con Patate

10oz bone in ribsteak, char grilled and served with rosemary potatoes

Branzino in Cartoccio

Whole Seabass with herbs cooked in "a bag" with your choice of side

Nodino di Vitello Burro e Salvia

Pan fried Veal Chop with sage and butter with sautéed potatoes

Tortelloni di Cervo

Handmade fresh tortelloni pasta filled with wine braised venison

With side orders of Green Salad with Parmesan, Salad of Green Beans with garlic and mint and Spinach sautéed with garlic for the table

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Meringue al Cioccolato

Our Chocolate Meringue with fresh blackberry sauce

Formaggi

A selection of regional Italian Cheese, served with Italian bread, honey and celery

Pere Cotte al Vino Rosso

Pear poached in red wine and spices served with mascarpone

Zuccotto

Tuscan sponge cake dipped in rum and cocoa and filled with whipped cream, toasted almonds, toasted hazelnuts and chocolate

Add an arrival glass of Prosecco plus coffee and crackers for £5 per person

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