# Christmas Day Menu

£65.00

#### Starter

enu

**Zuppa** Soup with lentils, potato, chorizo and leeks.

Melenzane Aubergine slices rolled with ricotta cheese and sultanas. Baked in a tomato sauce and

topped with Parmesan cheese.

Insalata di Polpo Octopus, potato, red onions, garlic, parsley, celery salad with a lemon juice, olive oil

and wholegrain mustard dressing.

Insalata Grilled half tomato, topped with roasted peppers, baby mozzarella and parma ham

drizzled with a balsamic glaze.

Calamari Grilled squid and chorizo in a fennel and rocket salad. Topped with

lemon juice and olive oil.

# Main Course

**Tacchino** Rolled turkey breast filled with onion, garlic, peas, bacon, Parmesan cheese and herbs.

Served with cranberry sauce, steamed vegetables and sauté potatoes.

**Pesce** Roasted salmon fillet topped with a cream, butter, garlic and dill sauce. Served with

steamed vegetables and sauté potatoes.

Agnello Roasted lamb shank in a spicy, tomato sauce. Served with steamed vegetables and

sauté potatoes.

**Pappardelle** Long pasta in a celery, carrot, black olive and rabbit ragu.

**Rigatoni** Short pasta with roast pork, aubergine, white wine and a creamy dolce latte sauce.

Risotto Arborio rice with mixed mushrooms in a cream sauce, topped with truffle oil and shaved

parmesan cheese.

#### Dessert

Tiramisù ai frutti di Bosco Tiramisu topped with fruits of the forest.

Crepe al mascarpone Crepe rolled with mascarpone and cream topped with chocolate sauce and

served with a scoop of vanilla ice cream.

**Lemon or Raspberry Sorbet** 

### Coffee

## Complimentary coffee.

Black coffee, white coffee, latte, espresso or cappuccino.