



Christmas Day Menu

£85.00

Starter

Zuppa ‘v’	Lentil soup with potato, carrots and leeks, finished with a drizzle of truffle oil. Served with a slice of toasted ciabatta bread.
Polpo	Grilled octopus with potato purée, roasted cherry tomatoes and crispy Italian guanciale, finished with a lemon, garlic and wholegrain mustard sauce.
Insalata	Pan-fried duck breast, sliced and served with mixed salad leaves, fresh orange segments and toasted walnuts, dressed with a zesty lemon mayonnaise.
Grilled Pear Salad ‘v’	Grilled pear with baby spinach, rocket, red onion and creamy goat’s cheese, dressed with extra virgin olive oil and balsamic vinegar.
Capesante	Pan-fried scallops and prawns served on a pea purée, finished with crispy Parma ham.

Main

Tacchino	Rolled turkey breast filled with onion, garlic, peas, bacon, Parmesan and fresh herbs, served with cranberry sauce, steamed vegetables and sautéed potatoes.
Bistecca	Grilled sirloin steak served with a Dolce Latte cheese sauce, steamed vegetables and sautéed potatoes.
Agnello Sardo	Slow-roasted lamb shank served with a rosemary gravy, steamed vegetables and sautéed potatoes.
Pesce	Pan-fried cod fillet served in a white wine, mussel and cream sauce, accompanied by steamed vegetables and sautéed potatoes.
Pollo	Stuffed chicken breast with chestnut mushrooms, prosciutto, baby spinach, ricotta and mozzarella cheese, in a cream garlic sauce, served with vegetables and sautéed potatoes.
Pasta Zucchine ‘v’	Rigatoni with grilled courgette, baby spinach and roasted cherry tomatoes, tossed in a creamy Dolce Latte sauce and finished with toasted walnuts.

Dessert

Tiramisù ai frutti di bosco	Tiramisù topped with fruits of the forest.
Crêpe al mascarpone	Crêpe filled with mascarpone and cream, drizzled with chocolate sauce and served with a scoop of vanilla ice cream.
Panettone	Traditional Italian panettone served with a brandy and orange liqueur cream.
Sorbetto al limone	Refreshing lemon sorbet.

Complimentary coffee and serving of amaretto liqueur included.

Pre order and deposit of £20.00 per person required.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
12.5% discretionary service charge.