



★★★★★ Since 1993 ★★★★★

CHRISTMAS 2022 MENU

Enjoy our Christmas Menu, designed for its ease of service and great choice. All the starters are served to share together at the table whilst we cook your choice of main course then simply order your dessert when done.

3 courses of great food for £26.95 per person, or for an extra £5, upgrade your main course (Please note, There's no need for fussy pre-orders but your party must all use this menu. We require a non-refundable deposit of £10 per person upon booking, Thank you)*

PARTY SHARING STARTERS

(Starters are served to share so just help yourself from our selection. but let us know if you have any dietary needs)

BRUSCHETTA GENOVESE (VGN, GFO)

Garlic bread toasted with our nut-free basil pesto and topped with rocket

ARANCINI FUNGHI (VGN, GF)

Mushroom and garlic rice balls in a crispy crumb with garlic mayo

SALSICCE MISTO (GF)

Chunky Tuscan pork & fennel sausage and Chorizo Sausage in spiced red wine, honey and onion glaze

GARLIC PIZZA (VGN, V)

Simple & delicious; garlic butter, tomato sauce & oregano

ITALIAN OLIVES (VGN, V)

Mixed premium Italian olives

FAGIOLI TOSCANA(VGN, GF, V)

Classic Tuscan Cannellini bean ragu with peppers, garlic, sage and passata

V= vegetarian VGN= Vegan/Dairy free VGN0*= Vegan/Dairy free optional GF= Gluten Friendly GFO*= GF optional (*may incur a small surcharge)



Merry Christmas
and happy New year!



MAIN COURSE CHOICES

Pizzas available LEGGERA (smaller with salad) or for £2 surcharge, 12" XL base.

GF pasta or pizza bases are available for £1 surcharge



PIZZA MARGHERITA (V, GFO, VGN0) With up to 2 toppings of your choice free of charge

SPAGHETTI ARRABBIATA (VGN, V) Hot, spicy basil, garlic & tomato sauce (Not vegan? Add chicken or bacon for 95p)

PENNE VESUVIO (V) Baked in a cream & tomato sauce with parmesan & our nut free pesto baked under cheese

CANNELLONI FUNGHI (V, VGN0) Mushroom, garlic and truffle cannelloni baked under cheese

CHICKEN RISOTTO (GF) creamy Arborio rice, chicken, mushrooms, onions & peppers

POLPETTE CLASSICO Cumberland sausage meatballs, tomato sauce & spaghetti

CRESPELLE (V) Stuffed pancake with sun dried tomatoes, spinach & goats cheese baked under mozzarella

PIZZA DIAVOLA hot spiced pizza with bacon, cheese, jalapenos, chilli & pepperoni

TAGLIATELLE BASILICO (V, VGN0) with basil, tomato, butter, olives & parmesan. Simple & tasty!

RISOTTO PEPPERANATO (VGN, GF) Roasted peppers, aubergines, red onions, sun dried tomatoes, olives & spices

SPAGHETTI AL SALMONE Tossed in a creamy smoked salmon and broccoli sauce with a touch of Sambuca and chilli

LASAGNE Rich, savoury Bolognese & creamy béchamel baked with cheese

PENNE AMATRICIANA Aromatically spiced smoked bacon, red wine, tomato and chilli sauce (medium hot)

HANDMADE DESSERTS

(we also have a choice of Dairy Free Ice Cream & vegan desserts if needed)

ITALIAN CHEESECAKE (V) Creamy vanilla & nutella mascarpone cheesecake layered with crushed biscotti crumble

CHRISTMAS TIRAMISU (V) Creamy vanilla custard layered with sherry soaked sponge and red berries

WINTER BERRY MESS (V, GF, VEGAN OPTION AVAILABLE) Eton mess with cream, crushed meringue, ice cream & berries

FROSTED SNOWBALL (V, GF) Honeycomb & meringue ice cream bombe draped in white chocolate sauce

ITALIAN CHEESE & BISCUITS an individual plate of Dolcelatte Blue & creamy Fontina cheese with olives & cream crackers

NOT HUNGRY? Try a **DIGESTIVE LIQUEUR** instead. Choose from; Amaretto, Limoncello, Creme de Menthe or Amaro Averna

£26.95 PER HEAD

(you can upgrade your main course from the choices below for an extra £5 per person)

PORK MEDALLION Slow roasted in prosciutto with black pudding, creamy honey mustard sauce & garlic mashed potatoes

CHICKEN & MUSHROOM STROGANOV (GF, VGN0) Creamy paprika & mustard spiced sauce with pancetta on a bed of rice

SEAFOOD TAGLIATELLE Mussels, king prawns, smoked salmon & calamari in garlic, tomato & cream sauce with just a hint of chilli (This can be made gluten free if you have it as risotto instead)

BEEF OLIVE Steak stuffed with Cumberland sausage meat and slow cooked in a rich red wine sauce on creamy garlic mash