

# CHRISTMAS MENU 2025

## STARTERS

### **ZUPPA DEL GIORNO (V).**

Homemade soup of the day.

### **PROSCIUTTO & MELONE**

Silky ribbons of aged prosciutto draped over chilled, sun-ripened melon, finished with a touch of balsamic glaze.

### **FUNGHI TRIFOLATI**

A medley of wild mushrooms gently sautéed with garlic, fresh herbs, and extra virgin olive oil — simple, aromatic perfection.

## MAIN COURSES

### **MEDAGLIONI ALLA SENAPE**

Medallions of pork fillet cooked with white wine, mushrooms onions, Dijon mustard and cream.

### **SALTIMBOCCA ALLA ROMANA**

Veal escalope with prosciutto and sage, marinated in marsala wine.

### **SALMON DELLA CASA**

Succulent salmon fillet sautéed to perfection, bathed in a velvety lemon-butter sauce with capers, garlic, and fresh parsley — a bright, elegant twist on an Italian classic.

(Please note all above main courses are served with vegetables and potatoes unless otherwise stated)

## DESSERTS

### **PANNA COTTA AI FRUTTI DI BOSCO**

Homemade a delicate vanilla panna cotta crowned with a compote of wild berries — light, creamy, and bursting with festive Flavors.

### **PANETTONE**

Traditional Italian Christmas cake served warm with a rich, velvety chocolate sauce.

### **CHEESE BOARD**

A seasonal selection of artisan cheeses, winter fruits, and gourmet crackers.

**£35.00 P.P.**