

SICILIAN LEMON SEMI-FREDDO (V, GF)

Sweet & tangy lemon gelato 'cake', limoncello sponge, white chocolate & berry sauce

STICKY TOFFEE PUDDING (V, GF, VGNO)

Warm sticky toffee pudding with cream and a festive Rum & Raisin Ice cream

TRIPLE CHOCOLATE 'LASAGNE' (V) Lasagne? But not as we know it!

Chilled layers of chocolate & brownie on oreo cookie base

FESTIVE SNOW BALL (GF, V)

Crushed meringue & honeycomb ice cream bomb draped with white chocolate sauce

FESTIVE CAFÉ AFFOGATO (V, GF, VGNO)

Special Italian coffee of luxury Ice cream 'drowned' in espresso. With added Baileys!

CHEESE & BISCUITS (V, VGN0)

Italian Dolcelatté, Fontina and Cheddar cheese with cream crackers & olive tapenade

Too full for dessert?

Don't worry, Go festive and swap out for an Irish coffee or

glass of Bailey's, Limoncello or Port instead.

V= vegetarian VGN= Vegan/Dairy free VGN0= Vegan option available

**GF**= Gluten Free **GFO**=Gluten Free option available



"Homemade food, handmade here!"

Home-made; Adj- made or prepared using traditional methods by oneself

Whether you're Gluten Free, Vegan, Dairy Free or just like something homemade and tasty, we've got just the thing for you!

£31.95 per head

We require a non-refundable deposit of £10 per person to confirm your booking We also require a pre-order for this menu for tables of 6 or more please



Merry Christmas and happy New year!

Wishing you a very Merry Christmas and wonderful New Year!

See you all again in 2026!

# Get the Christmas spirit with a festive cocktail! CHRISTMAS COCKTAILS

Go on, treat yourself to one of our Christmas aperitifs!

## **GIN-BERRY**

Gin, cranberry juice, a dash of lemonade & frosted winterberries £8.95

## KIR ROYALE

Creme de Cassis liqueur & sparkling Italian wine £8.95

#### **SNOW BALL**

A 70's Christmas Classic...ask your Mum...Advocaat, lime and lemonade £8.95

## THE GRINCH

Midori, tequila, sugar syrup and lime juice shaken over ice £8.95

# **STARTERS**

INSALATA (GF, V, VGNO) Goats cheese on a

tossed olive, cherry tomato, capers & mixed leaf salad in basil & parmesan dressing

**BURISTO** Italian dish of baked black pudding

in a red onion, pancetta & wine sauce topped with juicy apple puree

ARANCINI ARRABIATA (GF, VGNO) Spiced chilli and cheese Arancini

with 'Nduja mayonnaise, parmesan sprinkle and rocket

# BRUSCHETTA AI FUNGHI (V, VGN, GFO)

Toasted garlic bread topped with a sauté of garlic, mushrooms & onions

GAMBERONI (GFO) Peeled King Prawns sauteed

in garlic butter, cherry tomatoes & white wine served on a garlic crouton

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**GF**= Gluten Friendly **GFO**=Gluten Friendly optional



PAPARDALLE CON MANZO Slow braised beef & chianti ragu
with mushrooms and red onions tossed with pasta ribbons & parmesan
POLLO AGLIO (GF)

Chicken breast strips in a creamy garlic butter sauce on a bed of creamy mash

SPAGHETTI SALSICCE Spaghetti tossed in a cream sauce

with crumbled Italian Pork & Fennel sausage, mushrooms & white wine

SALMONE AI PESTO (GF) Salmon fillet wrapped in prosciutto with pesto

in a basil, wine & cream sauce, with vegetables & potatoes

PENNE PIZZAIOLA (V, VGN) Penne in a tasty traditional sauce of

tomato, garlic, red wine, olives & capers with dairy-free parmesan

PIZZA DI'ACTION Spicy pizza with garlic butter, tomato, mozzarella,

salami, pepperoni, bacon, jalapenos & chilli

RISOTTO PORCINI (GF, VGNO)

Creamy Italian mushroom, pancetta, Grana Padano cheese and white wine risotto

LASAGNE AL POLLO Layers of juicy tomato, mozzarella and

creamy chicken ragu baked under mozzarella

PIADINA PICCANTE (GF) Flatbread stuffed with spiced chicken ragu

PIZZA OF YOUR CHOICE

and baked in N'duja, tomato & cream sauce under mozzarella

Pizza Margarita with your choice of up to any 3 toppings (Vegan, Dairy Free & GF options available)

