



Festive MENU

STARTER

Capersante

Pan Fried scallops with chilli and garlic in a white wine shellfish sauce, served on a bed of pea purée and salad.

£14.95

Prawn Cocktail

Prawns, cherry tomatoes, iceberg lettuce and avocado in a Marie Rose sauce, served with lemon.

£10.95

Formaggio Di Capra

Breaded goat's cheese, deep fried, served with rocket and caramelised onion.

£12.95

Aranchini

Stuffed with ricotta and spinach, served with Gorgonzola cheese sauce.

£11.95.

MAIN COURSE

Anatra Arrosto

Grilled duck breast, cooked with panchetta and prunes in a red wine port sauce, served with mashed potatoes and mixed vegetables.

£25.50

Tachino

Slow-cooked Turkey Breast, stuffed with sausage and chestnuts, wrapped with Parma ham. Served with mashed potatoes, broccoli and gravy.

£23.50

Risotto Zucca

Aged arborio rice cooked with pancetta and Gorgonzola cheese in a saffron sauce, topped with crispy Parma ham and Parmesan cheese.

£18.50

Salmon Ravioli

Ravioli filled with salmon, cooked with king prawns, garlic and chilli in a white wine saffron sauce and topped with rocket and Parmesan.

£22.50

Salmon al forno

Pan-fried salmon cooked with king prawns and mussels in a creamy mustard sauce, served with vegetables and lemon.

£24.95