



# Christmas

## MENU

### APPETIZER

Antipasto Crudo: Selection on cold meats  
Antipasto Formagio (V) : Selection of cheeses

### STARTERS

Capesante: Pan Fried Scallops cooked with chilli and garlic in a white wine and shellfish sauce served with pea puree and rocket salad

Bruchetta Funghi (V): Portobello mushroom cooked with spinach and garlic baked in the oven with goat cheese, served with bread and topped with pine nut pesto.

Tiger Prawns: Grilled tiger prawns cooked with chilli and garlic in a white wine and shellfish sauce served with bread and rocket salad.

Zuppa Al Frutti Di Mare: Squid, king prawns and scallops cooked with courgette, carrots with a touch of garlic, chilli and oregano in a fish and tomatoes sauce served with a fillet of sea-bass

### MAINS

Tachino: Turkey breast stuffed with sausage and chestnuts, wrapped in parma-ham served with broccoli and roasted potatoes topped with a white wine gravy sauce.

Angello Brasato: Lamb shank slow cooked in a red wine sauce, served with mash potatoes and mixed vegetables.

Lobster Ravioli: Lobster stuffed ravioli cooked with king prawns, scallops, mussels, chilli and garlic in a white wine saffron sauce. Sprinkled with Parmesan cheese.

Papadelle Pescatore: Papadelle pasta cooked with mussels, king prawns, salmon in a creamy chilli, garlic and Pernod sauce.

Risotto Al Frutti Di mare: Arborio aged rice cooked in saffron and vegetable stock with king prawns, sea-bass and mussels with a hint of chilli and garlic, sprinkled with Parmesan

Rib-eye Steak: cooked to your preference served with chips and salad with a choice of blue cheese or peppercorn sauce.

### DESSERTS

Creme Brûlée

Tiramisu

Banoffee pie

Panettone - served with ice cream or custard

Mixed Fruits -with coconut ice cream and Malibu

