



Christmas Specials 2023

Starters

Broccoli and Gorgonzola Soup (V) Served with homemade bread and a touch of cream.
£7.95

Salmon Surpresa: Thinly sliced oak smoked salmon stuffed with soft cheese served with rocket salad and balsamic dressing
£13.95

Formaggio Di Capra (V) Goats Cheese covered in breadcrumbs, deep fried served with rocket salad and topped with caramelised onion
£10.95

Burrata and Prosciutto: Creamy Italian burrata served with aged parma ham and balsamic dressing
£13.95

Bruschetta peperonata: Freshly baked bread, toasted and topped with mixed peppers, onion, and basil cooked in red wine, baked in the oven, topped with goat cheese and served off with a side salad
£11.95



Mains

Anatra Arrosto: Grilled duck breast cooked with Pancetta, sun-dried prunes, and cherry tomatoes simmer in a red wine port sauce. Served with mashed potatoes and mixed vegetables
£24.45

Tachino: Turkey breast stuffed with sausage and chestnuts, wrapped in parma-ham served with broccoli and roasted potatoes.
£21.45

Branzino Saffron: Pan-fried sea-bass fillet, served with baby prawns and saffron-aged risotto.
£24.95

Salmon Ravioli: Ravioli stuffed with salmon cooked with king prawns, chilli and garlic in shellfish saffron sauce served with rocket and fresh smoked salmon
£18.95

Ricotta and Spinach Ravioli: cooked with garlic, broccoli, and sun-dried tomatoes in a creamy tomato sauce served with rocket and Parmesan.
£16.45

Salmone Alla Grilla: Fillet Scottish salmon, with prawns chilli and garlic in a creamy mustard sauce served with grilled asparagus and lemon
£22.45



Dolce

Tiramisu
Pamatone
Chocolate Italian Soufflé
Creme Brûlée
£6.95

