

Christmas Set Menu

3 COURSES £ 29.95

Available from 28th November to 23rd December, Tuesday to Saturday.

STARTERS

CHEFS SOUP

Soup of the Day.

SARDINES

Pan fried sardines with garlic.

PATE

Pate with fruit chutney and ciabatta bread.

MELONE E GAMBERI

Prawns and melon topped with Marie Rose sauce.

POLPETTE

Home-made meatballs in tomato sauce and cheese.

MAIN COURSES

TURKEY

Turkey with trimming and stuffing.

PLAICE

Plaice fish in white wine and lemon sauce. Served with seasonal vegetables.

POLLO ALLA SICILIANA

Chicken with aubergine, red onion, mix bruschetta tomato and tomato sauce.

PENNE ALLA SICILIANA

Penne pasta with aubergine, red onion, mix bruschetta tomato and tomato sauce. (V)

CRESPOLINI (V)

Pancakes filled with ricotta cheese and spinach, backed with tomato and cheese sauce.

LASAGNE AL FORNO

Oven backed layers of pasta with Bolognese sauce, egg, bechamel and cheese sauce.

DESSERTS

CHEFS DESSERT

Dessert of the day.

PANETTONE

Italian Christmas panettone, served with a scoop of ice-cream.

GELATI MISTI

Selection of Italian ice cream (2 scoops of vanilla, strawberry or chocolate).

HOMEMADE TIRAMISU

Espresso-soaked ladyfingers with liqueur, mascarpone and sprinkled with chocolate powder.

CHRISTMAS PUDDING

For allergies or dietary requirement, please speak to our staff.

Food Allergens



Our ingredients may contain trace of food allergens. Please advice a member of staff if you or anybody in your party have any kind of allergy.