

Available 1st to 30th December, Excl. Saturdays and 24th December

STARTERS

BRUSCHETTA CLASSICA (Ve)

Toasted homemade bread, garlic, chopped fresh tomatoes, red onion, basil, olive oil.

PATE DI POLLO

Our own chicken liver pate, served with chutney and toasted bread.

CLASSIC PRAWN COCKTAIL

Baby prawns, iceberg lettuce, Marie Rose sauce, lemon.

FRITTATA DI FORMAGGIO (V)

Halloumi fritters containing peas, coriander, turmeric, flour, egg, Cajun spices, garlic.

Served with a sweet chilli dip.

POLPETTE AL POMODORO

Traditional Italian beef meatballs, Napoli sauce, egg, parsley, garlic, salt, pepper, breadcrumbs, topped with parmesan shavings.

MAIN COURSES

RAVIOLI RICOTTA E SPINACI (V)

In a tomato Napoli sauce with garlic and seasoning.

POLLO PEPE OR POLLO DIANE

Chicken breast cooked in a choice of sauce, peppercorn or Diane.

Served with seasonal vegetables and new potatoes.

SPAGHETTI MARINARA

A delectable combination of mixed seafood, including green lipped mussels, king prawns, small clams, prawns and baby squid, in a tomato Napoli chilli and garlic sauce.

RISOTTO FRUTTI DI MARE

Mixed seafood risotto including green lipped mussels, king prawns, small clams, prawns and baby squid, in a spicy Napoli sauce with garlic and onion.

LASAGNE AL FORNO

Our own traditional Italian baked pasta with beef Bolognese sauce, mozzarella, béchamel, and Napoli sauce.

DESSERTS

CHOICE OF:

ANY DESSERT

OR

ANY TEA/COFFEE (INCLUDING LIQUOR COFFEES) FROM THE DESSERT MENU

Please discuss any allergies or special dietary requirements when ordering, as we may be able to adjust dishes to accommodate.