

# CHRISTMAS SET MENU

2 COURSES 24.95 3 COURSES 28.95\*

AVAILABLE 3RD -23RD DECEMBER  
PRE-ORDER ONLY

## STARTERS

### BRUSCHETTA FUNGHI

HOMEMADE BREAD WITH MUSHROOMS, BLACK OLIVES AND THYME

### TEMPURA DI MERLUZZO

COD IN AN AMERICAN PALE ALE TEMPURA WITH MIXED SALAD AND A HOMEMADE SAFFRON MAYONNAISE

### POLPETTE

HOMEMADE MEATBALLS WITH A VELVETY MIXED PEPPER SAUCE

### PROVOLA ALLA PIZZAIOLA

DEEP FRIED PROVOLA CHEESE WITH A TOMATO AND OREGANO SAUCE AND HOMEMADE BREAD

---

## MAIN COURSES

### RISOTTO FUNGHI E GORGONZOLA

RISOTTO IN A CREAMY PORCINI MUSHROOM AND GORGONZOLA SAUCE

### SPAGHETTI AL PESTO

SPAGHETTI PASTA IN A HOMEMADE PESTO AND FRESH CHERRY TOMATO SAUCE

### ZITI AL RAGÚ

ZITI PASTA IN A RAGOUT AND PROVOLA CHEESE SAUCE

### GNOCCHI CALAMARI E COZZE

GNOCCHI WITH FRESH CALAMARI AND MUSSELS IN A FRAGRANT WHITE WINE, GARLIC AND CHILLI SAUCE

### SALMONE AGLI AGRUM

FRESH SALMON FILLET IN AN ORANGE SAUCE, WITH SAMPHIRE AND MIXED SALAD

### SCALOPPINA DI POLLO

PAN-FRIED CHICKEN BREAST COOKED IN SAGE AND BUTTER, SERVED WITH FRIES

---

## DESSERTS

### RICOTTA E PERE

SMOOTH RICOTTA CHEESE AND PEARS IN A FLAKY PASTRY CRUST. SERVED WITH PISTACHIO ICE CREAM

### CAPRESE

RICH, MOIST CHOCOLATE CAKE THAT IS MADE WITH ALMOND FLOUR, SERVED WITH A CUSTARD CREAM

### ICE-CREAM

PLEASE ASK YOUR SERVER FOR FLAVOURS

---

PLEASE NOTIFY A MEMBER OF STAFF OF ANY ALLERGEN AND DIETARY REQUIREMENT.