

CHRISTMAS LUNCH MENU

2 COURSES £25.95

Available Monday to Saturday 12:00pm until 3pm. Last orders at 3.15pm.

From 2nd of December to 23rd of December 2024

ZUPPA DEL GIORNO

Soup of the day served with homemade bread

CALAMARI FRITTI

Light dusted calamari served with mix salad & tartar sauce

POLPETTE AL POMODORO

Homemade meatballs served in a rich tomato sauce and chilli

BRUSCHETTA TOMATO

Fresh diced tomatoes on toasted bread, drizzled with aged balsamic vinegar

MOZZARELLA, POMODORINI (V)

Buffalo mozzarella, vine cherry tomatoes & basil oil

ANTIPASTO

Buffalo mozzarella, parma ham, olives, grilled vegetables & garlic bread

SAUTE FRUTI DI MARE

Sauteed mussels, king prawns in garlic, parsley, onions, olive oil, white wine & chilli

PANE AGLIO FORMAGIO

Homemade garlic cheesy bread

TARTINE DI POLPA DI GRANCHIO

Crab meat with garlic, chilli, coated in breadcrumbs,

CAPRINO FRITTO

Fried breaded goat cheese, served with rocket salad and cranberry sauce

AVOCADO CON GAMBERI

Avocado with garlic butter king prawns served on a bed of rocket salad, drizzled with Marie Rose sauce



BRANZINO LIMONE E CAPPERI

Filleted sea bass pan-fried in a white wine butter sauce with capers and parsley

BISTECCA AL PEPE +£3.00

6oz Sirloin steak, served with a choice of peppercorn or garlic butter sauce

SPEZZATINO DI MANZO

Slow cooked beef stew with onions, mushrooms, peppers, paprika, creamy red wine sauce

POLLO AL PEPE

Grilled butterflied fillet of chicken, served with peppercorn

ROAST TURKEY

Roasted turkey, served with chipolata, stuffing & gravy

LASAGNE ALLA BOLOGNESE

Layers of meaty ragù, a besciamella white sauce and grated, parmigiano-reggiano cheese

GNOCCHI GORGONZOLA E (V)

Fresh gnocchi in a creamy gorgonzola cheese sauce finished

RIGATONI VEGETARIANA (V)

Rigatoni pasta with grilled vegetables served in a rich tomato sauce with chilli, garlic

LINGUINE GAMBERI

Linguine gamberi with king prawns, courgettes, garlic, onion, touch of cream

RISOTTO AI FRUTTI DI MARE

Italian risotto with squid, king prawns, mussels and cherry tomatoes with a touch of chilli and a touch of tomato sauce

PIZZA OF YOUR CHOICE...

Margherita, Diavola, Vegetariana

SIDE ORDERS

Roasted potatoes - Seasonal vegetables - Mix salad



TIRAMISÙ

Homemade Italian dessert with savoiardi biscuits, mascarpone, coffee & amaretto liqueur

TORTA AI FRUTTI DI BOSCO

Baked cheesecake with forest fruit sauce

PANNA COTTA

Homemade vanilla cream with mixed wild berries compote

Gratuities Are Left To Your Discretion A Service Charge Of 10% Will Be Added For Parties Of 6 Or More.

Please Always Inform Your Server Of Any Allergies Before Placing Your Order As Not All Ingredients Can Be Listed And We Cannot Guarantee The Total Absence Of Allergens In Our Dishes. Detailed Allergen Information Is Available On Request We Will Take Reasonable Steps To Prepare Your Meal Safely, Although We Cannot Guarantee A Completely Allergen-free Environment Or Products