

Christmas Day Menu

Christmas menu £100.00 per person | Under 9 years old £60.00 per person

ANTIPASTI

ZUPPA DI PESCE

Freshly made seafood soup, with king prawns, calamari, mussels, salmon, garlic, chilli, in light tomato, served with bread

POLIPO IN PADELLA

Tender octopus and prawns, marinated with fresh herbs, olives, capers, served on bed of potato purée. Finished with a delicate drizzle of balsamic vinegar

CAPELANTE ALLA THERMIDORA

Scallops Thermidor — Delicately seared scallops served with a rich, creamy Thermidor sauce infused with fresh herbs and a touch of brandy, finished with a subtle hint of mustard and Parmesan.

CALAMARI E GAMBERONI

Lightly dusted calamari, king prawns and fried zucchini, served with mixed salad and tartar sauce.

RAVIOLI CON SALMONE E GAMBERI

Pasta parcels filled with ricotta and spinach cooked with king prawns, salmon, cherry tomatoes, basil, touch of cream

ARANCINI PROFUMATI AL TARTUFO (V)

Traditional sicilian Arancini with black truffle oil, dolcelatte blue cheese sauce

ANTIPASTO DELLA CASA

Parmaham, mozzarella, grilled vegetables, olives, parmesan, served with garlic bread

BRUSCHETTA E BURRATA (V)

Creamy burrata cheese, toasted bruschetta with chopped tomato, garlic, parsley & basil.

CAPRINO UBRIACO (V)

Pan fried goat cheese in red wine sauce served with rocket salad and cranberry sauce

FUNGHI ALLA CREMA (V)

Mushroom with parmesan, garlic, White wine in creamy sauce, served with homemade toasted bread.

SECONDI

BRANZINO "MARE D'INVERNO

Grilled seabass fillets served with garlic and fresh chillies, prawns, clams and queen scallops

IPPOGLOSSO

Grilled Halibut in garlic butter sauce, king prawns, capers, fresh chilli and basil

GRIGLIATA DI PESCE VENEZIANA

Grilled skewer, salmon, king prawns, and fillet of sea bass, lightly seasoned with garlic and fresh herbs, served with a crisp salad garnish.

SOGLIOLA ALLA ROMANA

14 Oz Lemon sole, oven baked with white wine sauce, capers, olives, garlic butter

LINGUINE ALL'ARAGOSTA

Linguine with Lobster, king prawns, tomato, touch of cream, garlic chilli, white wine

GNOCCHI CON CAPELANTE E GRANCHIO

Home made Gnocchi with scallops, crab meat, cherry tomatoes, garlic butter, dolcelatte blue cheese, chilli & parsley

FILETTO ROYAL AL TARTUFO

8oz Aberdeen Angus Extra matured dry aged beef fillet steak topped with Dolcelatte sauce, king prawn, black truffle

FILETTO AL CHIANTI

8oz Aberdeen Angus extra matured dry aged beef fillet steak topped with pate and served with chianti wine sauce

AGNELLO AL BAROLO

Rack of Lamb in Barolo Red wine with rosemary, and garlic. Cooked pink

POLLO ROYAL

Chicken fillet with king prawn, mushroom, tomato, garlic, chilli, touch of cream

RISOTTO CON CAPELANTE

Creamy Italian risotto with succulent scallops, white wine and aromatic Italian herbs, green peas, asparagus and fresh cherry tomatoes. Finished with creamy ricotta cheese

RIGATONI VEGETARIANA (V)

Rigatoni pasta with mushrooms, onion, peppers, fresh chilli, tomato and basil & parmesan.

PIZZA A SCELTA

YOUR CHOICE FROM OUR FULL RESTAURANT PIZZA MENU, BAKED TO GOLDEN PERFECTION WITH FRESH INGREDIENTS.

Our Main courses are served with mixed vegetables and sautéed potatoes

DOLCI

TORTINO AL CIOCCOLATO

warm Rich chocolate cake served with ice cream

TORTA AI FRUTTI DI BOSCO

Baked cheesecake with forest fruit sauce

TIRAMISU

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

GELATO MISTO

Mix of italian ice cream served with whipped cream and fruits

TEA OR COFFEE

To complete your festive meal.