

## *Starters*

### **CAPELANTE CON PUREA DI BASILICO E LIMON**

Scallops on a bed of pureed basil and lemon.

### **ZUPPA DI PESCE**

Chef's special fish soup.

### **PARIGINA CON CAPRINO E CIPOLLA CARAMALLATA (V)**

Focaccia stuffed with spinach and Scamorza cheese. Topped with goat's cheese and caramelised onions.

### **TRICOLORE CON BUFFALO MOZZARELLA (V)**

Beef tomato with fresh basil, Buffalo Mozzarella and olive oil.

### **GAMBERONI ARROTOLATI IN PANCETTA CON SALSA AL BRANDY**

King prawns rolled in Pancetta with a brandy sauce.

### **GALATINA DI POLLO**

Chicken stuffed with minced beef, sausage, mushrooms and ham.

\*Scoop of Champagne sorbet\*



## *Main Course*

### **TACCHINO ARROSTO**

Traditional style roast turkey, with trimmings, turkey gravy, roast potatoes and fresh market vegetables.

### **COSCIA D'ANATRA CON SALSA ALL'ARANCIA**

Duck leg served on a bed of pureed potato.

Served with an orange sauce and market vegetables.

### **BRANZINO INTERO CON OLIVE VERDI E PATATE**

Whole seabass baked with olive oil, garlic, samphire, white wine, parsley and green olives.

Served with Hasselback potatoes and market vegetables.

### **LINGUINE AGLI SCAMPI E COZZE**

Linguine with scampi, mussels, cherry tomatoes, garlic, olive oil, white wine, parsley and chilli.

### **T BONE GRIGLIATO**

T Bone steak grilled to your preference with a rosemary, anchovy and garlic butter sauce.

Served with roast potatoes and market vegetables.

### **RAVIOLI ALL'OLIO DI TARTUFO (V)**

Ravioli with truffle oil



## *Desserts*

Christmas pudding with brandy sauce

### **TIRIMISU**

### **PROFITEROLES**

### **CHEESE & BISCUITS WITH A GLASS OF PORT**

## *Tea or Coffee*



BAMBINO

**£39.95**

**£69.95**

A 10% service charge will be added to the final bill