

Starters

FEGATINI DI POLLO

Chicken livers braised with red onions and red wine sauce.

CARPACCIO DI SALMONE

Smoked salmon marinated olive oil, garlic, lemon and parsley. Served with a salad garnish.

PERA E CAPRINO (V)

Poached pears with goats cheese.

POLIPETTI ALLA LUCIANA

Baby octopus cooked with capers, olives and cherry tomatoes.

AFFETTATO ALL'ITALIANA

Mixed cured Italian meats served with pickled vegetables.



Main Course

TACCHINO ARROSTO

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

PACCHERI AL RAGU DI PESCE

Paccheri pasta with a traditional Italian mixed fish ragu, made with tomato, garlic, samphire, white wine and basil.

RISSOTTO CREMA DI PEPERONI E VITELLO

Aborio rice cooked with fresh sliced veal and a blend mixed pepper sauce, Topped with crispy onions.

POLLO RIPIENO CON PROSCIUTTO E MOZZARELLA

Chicken breast stuffed with ham and Mozzarella cheese. Topped with a cheese sauce, and served with market vegetables.

FILETTO DI BRANZINO CON SALSA DI PORRI

Fillet of seabass with a leek, white wine and parsley sauce. Served with market vegetables and potatoes.

RAVIOLI AI FUNGHI PROCHINI CON CREMA DI ASPARAGI (V)

Ravioli stuffed with Porcini mushrooms, breadcrumbs, Ricotta and Parmesan cheese. Served with a black olive and cream of asparagus sauce. Topped with fresh rocket.



Desserts

Christmas pudding with brandy sauce

BANOFFEE PIE

PROFITEROLES



£24.95