



Christmas Lunch Menu



3 course 18.95

Complimentary glass of Prosecco, Bellini or Kir Royale on arrival

ANTIPASTI STARTERS

BRUSCHETTA CLASSICA VG*

with chopped tomatoes, garlic, basil, wild rocket and Parmesan shavings

*vegan option served without Parmesan cheese

MOZZARELLA IN CARROZZA V

crispy mozzarella in breadcrumb coating served over homemade Neapolitan tomato sauce

POLPETTE AL SUGO

traditional Italian meatballs in a rich tomato and cheese fondue sauce

ZUPPA DEL GIORNO

soup of the day

FEGATINI DI POLLO IN SALSA PICCANTE

pan sautéed chicken livers in red wine, peppers, onion and chili sauce

COZZE ALLA TARANTINA

traditional Apulian dish of mussel soup with cherry tomato and chili

SECONDI PIATTI MAIN COURSE

TACCHINO AL FORNO

classic Christmas turkey roast Italian style

SCALLOPINE DI MAIALE AI FUNGHI

tender pork loin in a white wine and wild mushroom sauce served with crispy roast potatoes and seasonal vegetables

LASAGNA CON RAGÙ DI AGNELLO

layers of our slow-cooked lamb ragù, mozzarella and homemade bechamel sauce

RISOTTO GAMBERI E ZUCCHINE

king prawns and courgette risotto

ORECCHIETTE PUGLIESI VG*

traditional Apulian pasta dressed with cherry tomato sauce served with wild rocket and sprinkled with parmesan shavings

*vegan option is served without parmesan shavings

PIZZA A SCELTA

any pizza from a la carte menu

DOLCI DESSERTS

CLASSIC CHRISTMAS PUDDING
WITH BRANDY SAUCE

TARTUFO AL NOCIOLA

TIRAMISU

CANNOLO SICILIANO



V- vegetarian VG- vegan



Christmas Evening Menu

3 course 21.95



Complimentary glass of Prosecco, Bellini or Kir Royale on arrival

ANTIPASTI STARTERS

BRUSCHETTA CLASSICA VG*

with chopped tomatoes, garlic, basil, wild rocket and Parmesan shavings

*vegan option served without Parmesan cheese

MOZZARELLA IN CARROZZA V

crispy mozzarella in breadcrumb coating served over homemade Neapolitan tomato sauce

POLPETTE AL SUGO

traditional Italian meatballs in a rich tomato and cheese fondue sauce

ZUPPA DEL GIORNO

soup of the day

FEGATINI DI POLLO IN SALSA PICCANTE

pan sautéed chicken livers in red wine, peppers, onion and chili sauce

COZZE ALLA TARANTINA

traditional Apulian dish of mussel soup with cherry tomato and chili

BIANCHETTI FRITTI

lightly fried whitebait with homemade garlic mayonnaise

FORMAGGIO DI CAPRA CROCCANTE V

crispy goats cheese rolled in breadcrumb coating and served with cranberry sauce

SECONDI PIATTI

MAIN COURSE

TACCHINO AL FORNO

classic Christmas turkey roast Italian style

SCALLOPINE DI MAIALE AI FUNGHI

tender pork loin in a white wine and wild mushroom sauce served with crispy roast potatoes and seasonal vegetables

LASAGNA CON RAGÙ DI AGNELLO

layers of our slow-cooked lamb ragù, mozzarella and homemade bechamel sauce

CASARECCI CON SALSICCIA E 'NDUJA

short twists of pasta cooked in cherry tomato sauce with Italian pork sausage and spicy Calabrian 'nduja

BRANZINO ALLA SICILIANA

pan seared sea bass fillet cooked in tomato sauce with capers and olives served with crispy roast potatoes and seasonal vegetables

RISOTTO GAMBERI E ZUCCHINE

king prawns and courgette risotto

ORECCHIETTE PUGLIESI VG*

traditional Apulian pasta dressed with cherry tomato sauce served with wild rocket and sprinkled with parmesan shavings

*vegan option is served without parmesan shavings

PIZZA A SCELTA

any pizza from a la carte menu



DOLCI DESSERTS

CLASSIC CHRISTMAS PUDDING
WITH BRANDY SAUCE

TARTUFO AL NOCIOLA

TIRAMISU

CANNOLO SICILIANO



V- vegetarian VG- vegan