



Festive Dinner Menu



Soute di pesce

(Fish soute served with toasted bread)

Pate ai funghi misti

(Home made chicken liver pate cooked with wild mushrooms, served with salad garnish and salad)

Affettati misti

(A selection of cured meat, sun dried tomatoes ,olives and artichokes)

Ravioli (v)

(Ricotta cheese and spinach ravioli , cooked with sage and butter)

Zuppa (v)

(carrots and potatoes)

Main Course

Salmone alle noci

(Fresh salmon cooked with nuts, served with a green sauce. Served with potatoes and vegetables)

Risotto radicchio e zucchine

(Rice cooked with radicchio, courgettes and cheese)

Agnello alla griglia

(Grilled lamb served with a cherry tomato sauce on the side made with garlic, mint and honey.
Served with salad and potatoes)

Bistecca al pepe verde

(Sirloin steak cooked with green pepper corn, brandy , demiglace and a touch of cream)

Pennette con salsiccia

(Pasta cooked with spicy sausages, garlic, chilli and cherry tomatoes)

Tacchino/ Turkey

(Turkey wrapped with bacon and sage and onions stuffing)
Served with potatoes and veg

Lasagna al forno

(Oven baked lasagna cooked with bolognese,cheese,and besciamella sauce)

Pizza

(Cheese and tomato pizza with a choice of two toppings)

Dessert

Cheese cake ,Profitterol with ice cream

or

Tirami su ,

coffee

£24.95

Buon Appetito !!!

ALLERGY

IF YOU SUFFER FROM ANY FOOD ALLERY PLEASE SEEK THE ADVICE OF THE MANAGEMENT BEFORE ORDERING YOUR FOOD .

