



STARTERS



CALAMARI FRITTI

FRIED CALAMARI WITH A CHILLI COCKTAIL DIP



GAMBERONI DI NATALE

TIGER PRAWNS IN FRESH CORIANDER, GINGER, GARLIC & WHITE WINE ON TOASTED CIABATTA



FUNGHI RIPIENI

PORTABELLO MUSHROOM FILLED WITH CHICKEN, PANCETTA, CHEDDAR & ONION BAKED IN MOZZARELLA & TOMATO SAUCE



PROSCIUTTO E MELONE

CLASSIC PARMA HAM & MELON



MOZZARELLA IN CAROZZA (V)

DEEP FRIED MOZZARELLA SANDWICH SERVED ON 'PICCANTE' TOMATO SAUCE



MAIN COURSES



ARROSTO DI TACCHINO

TRADITIONAL ROAST TURKEY SERVED WITH HOMEMADE STUFFING & TRIMMINGS



POLLO MILANESE

SUPREME BREAST OF CHICKEN COATED IN PARMESAN & BREADCRUMBS WITH FETTUCCINI 'ARRABBIATA'



ARROSTO DI AGNELLO

ROASTED LAMB SHANK WITH RED WINE, PEPPERS & ONIONS ON WILTED SPINACH



RAVIOLI DI GRANCHIO

HOME MADE RAVIOLI PARCELS FILLED WITH CRAB MEAT SAUTÉED IN BRANDY, SHALLOTS, CREAM & TOMATO SAUCE WITH BASIL



SPIGOLO SICILIANO

FILLET OF SEABASS SAUTÉED WITH SICILIAN LEMONS, CORIANDER, GARLI, WHITE WINE & ZEST OF LIME

VEGETARIAN OPTIONS & SPECIAL DIETARY REQUIREMENTS AVAILABLE ON REQUEST



HOME MADE PUDDINGS



PANETTONE BREAD & BUTTER PUDDING
SERVED WARM WITH
VANILLA POD ICE CREAM



CHOCOLATE MOUSSE CHEESECAKE



VANILLA PANACOTTA
WITH RASPBERRY COULIS



CLASSIC TIRAMISU



LUNCH £18.50
DINNER £24.50

10% SERVICE CHARGE WILL BE
ADDED TO YOUR TOTAL BILL

