

Gluten free pasta is available for certain dishes.

VE-Vegan
GF-Gluten free
V-Vegetarian
GFA- Gluten free available



Italian Restaurant
Est. 1990

35 Years

FESTIVE MENU 1

3 COURSES - £31.50

Christmas Crackers & mince pies
included.

ALL I WANT FOR CHRISTMAS

Bruschetta Al Pomodoro (VE)(V)

Ciabatta bread, pesto, fresh tomatoes, onions & garlic.

Paté

Smooth liver, rocket, served with toasted ciabatta.

Calamari

Squid rings, deep fried, garlic mayo dip.

Caprese Salad (GF)

Tomatoes, mozzarella, capers, basil & balsamic glaze.

Gran Antipasto (GF)

Blended Italian Salami, Prosciutto & Coppadi Parma; olives, tomatoes & mozzarella.

Macaroni & Cheese Bites

Served with Garlic & pesto aioli

JINGLE BELL ROCK

Tagliatelle Della Mamma (VE)(V)

Napoli sauce, capers, garlic, cherry tomatoes, olives & basil

Ravioli Alla Romana

Chicken, mushrooms, cream & Napoli.

Risotto Funghi (GF)(V)

Rice, mushrooms, onions, garlic & cream

Lasagne

Minced meat, béchamel sauce, tomatoes, mozzarella cheese.

Penne Arrabiata

Hot salami, garlic, peppers, chilli & Napoli.

Spaghetti Carbonara

Ham, cream, white wine & Italian herbs.

Penne alla 'Nduja

Paprika, cherry tomatoes, peppers, cream, Nduja, garlic & chillis.

Spaghetti ai Frutta di Mare

Cream, garlic, fresh herbs, lemon, white wine, mussels, prawns & smoked salmon.

LAST CHRISTMAS

Christmas Affogato (GFA)

Hazelnut Gelato, shot Espresso served with cantuccini biscuit.

Lemon Roulade (GF)

Meringue, sicillian lemon & Cream filling, Vanilla Gelato.

Homemade Tiramisu

Homemade Tiramisu, sponge fingers, coffee & italian liquor, mascarpone cheese & chocolate powder.

Golden Nugget & Honeycomb Cheesecake

Vanilla, chocolate honeycomb, golden nuggets & chocolate.

Sorbetto (VE)(GF)

2 Scoops Raspberry



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FESTIVE MENU 2
3 COURSES - £37.50
Christmas Crackers & mince pies
included.

FESTIVE BEGINNINGS

Bruschetta Al Funghi (V)

Ciabatta bread, mushrooms, cream, pesto sauce.

Paté

Smooth liver, rocket, served with toasted ciabatta.

Funghi All Aglio (V)

Mushrooms coated in breadcrumbs & cooked in garlic butter.

Burrata (GF)(V)

Honey, chilli flakes, olive oil, rocket & pine nuts.

Bresaola Beef (GF)

Air dried beef, rocket, parmesan cheese, lemon & olive oil dressing.

Gamberetti Cocktail (GF)

Prawns, salad topped with a homemade sauce.

CHRISTMAS CLASSICS

Pollo alla Rosso (GF) •

Breast of chicken, cream, herbs, red pesto sauce & cherry tomatoes.

Cesare con Pollo (GFA)

Romaine lettuce, chargrilled chicken, parmesan, Croutons & homemade Caesar dressing.

Pollo Dolcelatte (GF) •

Cream, spinach, fresh herbs and Dolcelatte cheese.

Branzino Crema (GF) •

Seabass, spinach, cream, garlic, tarragon.

Pollo Pomodoro (GF) •

Breast of chicken, Napoli sauce, chilli, green peppers, herbs & topped with mozzarella cheese.

Beef Stroganoff (GF) •

Finely chopped fillet, cream, mushrooms, green peppers, napoli sauce & wine.

Funghi Stroganoff (V)(GF) •

Mushrooms, green peppers, napoli sauce, cream, mixed herbs & wine.

SWEET ENDINGS

Christmas Affogato (GFA)

Hazelnut Gelato, shot of Espresso served with Cantuccini.

Profiteroles

White chocolate & Pistachio served with whipped cream.

Homemade Tiramisu (V)

Homemade Tiramisu, sponge fingers, coffee & italian liquer, mascarpone cheese & topped with chocolate powder.

Golden Nugget & Honeycomb cheesecake

Vanilla, chocolate, honeycomb, golden nuggets.

White Chocolate & Raspberry Roulade (GF)

Cream filling, raspberry sauce, white chocolate pieces & Vanilla Gelato.

• Served with a side of your choice -
Rice, Jacket Potato, chips, salad or Roasted Veg.

