FESTIVE MENU
2 COURSE MEAL £24.90

ADD DESSERT FOR £5.90

Starters

CALAMARI FRITTI
Deep-fried squid rings served with tartare dipping sauce.

POLPETTE
Spicy homemade meatballs in a rich tomato sauce, served with homemade bread.

BRUSCHETTA POMODORO (V)
Vine tomatoes, red onion, basil, garlic and olive oil on freshly toasted homemade bread

FORMAGGIO CAPRINO
Deep fried breaded goat cheese, wrapped in parma ham, on a bed of rocket, drizzled with balsamic glaze

FUNGHI DI BOSCO (V)
Pan-fried mushrooms cooked with garlic, white wine and cream, served with homemade bread.

Mains

LASAGNE VEGETARIANA (V)
Layers of pasta with mixed vegetables, rich tomato sauce and creamy béchamel, topped with melted cheese and baked in the oven

RISOTTO POLLO & VERDURE
Arborio rice with chicken, courgettes, mushrooms, peppers, onions in tomato sauce with a touch of cream

POLLO E CHORIZO
Tortellini with chicken and chorizo in creamy tomato sauce

PIZZA PROSCIUTTO E FUNGHI
Tomato, mozzarella, ham and mushrooms.

PIZZA PEPERONI
Tomato, mozzarella, pepperoni

Upgrades

POLLO TOSCANINI +£4
Pan cooked chicken breast, mushrooms, cream, garlic, white wine and Italian herbs. Served with roasted potatoes and vegetables

TACCHINO +£5
Traditional roast turkey dinner, with all the trimmings

STINCO DI AGNELLO +£8
Slow cooked lamb shank on a bed of mashed potatoes and lamb jus

SALMONE ALL'ARROSTO +£7
Grilled salmon fillet served with new potatoes on a bed of sautéed peas, asparagus and spinach in a garlic butter sauce.

BISTECCA +£8
Sirloin steak cooked to your liking in pepper and brandy sauce. Served with roasted potatoes and vegetables

Desserts

TIRAMISU **CHOCOLATE FUDGE CAKE** **CHEESECAKE**

*Available 24th November – 23rd December
Tuesday–Thursday for all diners
Friday ,Saturday & Sunday for parties of 8 or more