Christmas Day Lunch Menu (£90 – under 10 years old £50)

Italian Bread and Olives (v)

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Arancini (v)

Rice stuffed with Mozzarella, served with spicy Napoli sauce

Burrata

Italian special mozzarella served on a Bruschetta bread with cherry tomato and Italian dressing

Gamberoni Salvatore

Tiger prawns with chilly, garlic, tomato and white wine

Antipasto Italiano

A selection of Italian cured meats

Avocado Caprese (Vg)

Avocado, fresh mozzarella, tomato and basil with Italian dressing

Costate di Maiale

Barbecue spare ribs

Special Sgroppino

Italian traditional alcoholic mixed drink originating from Venice, made from lemon sorbet and Prosecco.

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Filleto al Pepe

Fillet steak in a creamy green peppercorn sauce served with potato and seasonal vegetable

Lemon Sole

Fillets of lemon sole served with garlic and butter sauce and white wine served with vegetable

Halibut

Grilled halibut with king prawns, served with linguine pasta

Ravioli Giganti (v)

Large ravioli filled with ricotta cheese and spinach, served in saffron sauce with grilled asparagus and topped with parmesan shaving and rocket

Linguine con Gamberoni

Linguine pasta with King Prawns with tomato, garlic, chilli and basil sauce

Lamb shank

Lamb shank slow cooked in garlic and rosemary served with mash potato and selection of seasonal vegetable

Petto di Pollo al Dolcelatte con Asparagi

Breast of chicken cooked in a creamy dolcelatte sauce with asparagus

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Tiramisu

A true classic; Light Italian dessert with mascarpone cheese, Italian liqueur and coffee.

Rum Baba

Traditional Napolitan rum-soaked cake

Pistacchio Cake

Layers of sponge cake with cream, chocolate and pistachio

Gelato or Sorbet

Selection of Italian Gelato and Sorbet

There are more Vegetarian/Vegan options on request.