



Christmas Lunch Menu

Starter

Asparagi Gratinati (V)

Sauteed asparagus wrapped in a roast peppers gratin with saving of parmesan.

Formaggio Brie Fritto e Piccante (V)

Brie deep fried served with garlic, chilli, honey sauce.

Zuppa Di Asparagi e Patate

Asparagus and potatoes soup served with croutons and a touch of cream.

Bruschetta Salsiccia, Peperoni e Ricotta

Italian sausage sautéed with garlic, chilli, peppers, parsley and black olives served on toasted ciabatta and finished with fresh ricotta cheese.

Main

Spezzatino Di Pollo

Slowly cooked chicken with garlic, onion, chilli, rosemary, courgettes, peppers, aubergines, white wine and tomato sauce.

Tortino Di Patate ai Funghi e Besciamella

Potatoes pie with mozzarella, garlic, parsley and black pepper served with mushroom besciamella sauce.

Baccala Alla Napoletana

Cod fillet cooked in a cherry tomato, potatoes, black olives, capers, garlic, chilli, oregano and white wine sauce.

Tacchino Mascarpone e Funghi

Succulent turkey breast cooked in mascarpone cheese and mushroom sauce.

Desserts

Sticky Toffee Pudding

Served with hot caramel sauce and vanilla ice cream.

Monterosa Cheesecake

Mascarpone and ricotta cheesecake divided by a delicate layer of sponge cake, topped with a strawberry glaze and decorate with fresh strawberry.

Caprese

Traditional Italian almond and chocolate cake served with hazelnut ice cream.

Italian Bread and Butter Pudding

Layers of Italian panettone with sultanas and double cream, served with hot custard and vanilla ice cream.

Pre-order required

Two course meal £18.50 Per Person

Three course meal £21.50 Per Person

£10 non-refundable deposit required



Christmas Dinner Menu

Starter

Bruschetta Salsiccia, Peperoni e Ricotta

Italian sausage sautéed with garlic, chilli, peppers, parsley and black olives served on toasted ciabatta and finished with fresh ricotta cheese.

Zuppa Di Asparagi e Patate

Asparagus and potatoes soup served with croutons and a touch of cream.

Parmigiana Di Pesce

Layers of sea bass, aubergines, capers and black olives with cherry tomatoes and mozzarella sauce.

Funghi Ripieni

Mushroom filled with dolcelatte cheese, courgettes, onion and touch of white wine backed with mozzarella cheese.

Cannelloni Ricotta e Spinaci

Cannelloni tubes filled with ricotta cheese, spinach, garlic and mozzarella baked with tomato sauce, basil and mozzarella cheese.

Main

Medaglione Al Taleggio e Pepe Verde

Chargrilled medallions of beef with taleggio cheese and green peppercorn sauce served with fried leek.

Tacchino Mascarpone e Funghi

Succulent turkey breast cooked in mascarpone cheese and mushroom sauce.

Spezzatino Di Pollo

Slowly cooked chicken with garlic, onion, chilli, rosemary, courgettes, peppers, aubergines, white wine and tomato sauce.

Zuppa Di Pesce

Traditional Italian pasta and potatoes, cooked with onion, celery, carrots, garlic, chilli and cherry tomatoes baked with parmesan and smoked scamorza cheese.

Torretta Di Melanzana Con Crocchetta Di Patate

Layers of aubergine topped with mozzarella with bread crumbs potato crocchet Served with a spicy tomato garlic and chilly chutney sauce and a touch of beciamella.

Desserts

Sticky Toffee Pudding

Served with hot caramel sauce and vanilla ice cream.

Monterosa Cheesecake

Mascarpone and ricotta cheesecake divided by a delicate layer of sponge cake, topped with a strawberry glaze and decorate with fresh strawberry.

Caprese

Traditional Italian almond and chocolate cake served with hazelnut ice cream.

Italian Bread And Butter Pudding

Layers of Italian panettone with sultanas and double cream, served with hot custard and vanilla ice cream.

Pre-order required

Three course meal £29.50 Per Person

£10 non-refundable deposit required