

Christmas Dinner Menu

Starters

Zuppa di patate e porri (v)

A velvety soup of potato and leek with a touch of cream served with toasted croutons

Conchiglie ricotta e spinaci (v)

Pasta shells filled with ricotta cheese and spinach topped with melted mozzarella and tomato and then baked

Bruschetta caponata (v)

Toasted ciabatta with mixed vegetables and goats cheese cooked in a Sicilian style

Antipasto di mare

Calamari, scallops and king prawns sautéed with peppers, potatoes, garlic, parsley and white wine

Funghi aglio e pancetta

Sautéed mushrooms with pancetta, garlic, red onions, white wine and chilli

Mains

Tacchino mascarpone e funghi

Succulent turkey breast cooked in mascarpone cheese and mushrooms

Zuppa di pesce

Cockles, mussels, prawns, king prawns, squid, sea bass and salmon in a light cherry tomato, garlic, chilli and white wine sauce, served with paccheri pasta

Medaglione all'isclitana

Char grilled medallions of beef fillet in a cherry tomato, garlic, chilli and basil sauce served on a bed of rocket with parmesan flakes

Pollo taleggio e zucchine

Chicken breast filled with taleggio cheese served in a rich creamy sauce of garlic, courgettes, parsley and white wine

Zucchine ripiene (v)

Baked courgettes filled with aubergines, peppers, onion, potatoes, garlic and mozzarella, served with besciamella sauce and fried polenta

Desserts

Italian bread and butter pudding

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

Torta ricotta e pera

Hazelnut sponge filled with a cream of ricotta cheese and pear is a typical amalfi cake

Tiramisu

Our traditional tiramisu with mascarpone cream coffee and sponge fingers

Cuore caldo al cioccolato

Chocolate pudding melt with vanilla ice-cream

Three course meal £27.95 Per Person