



FESTIVE DINNER MENU

AVAILABLE

1st Dec to 19th Dec

27th to 30th Dec

2 course £13.95 3 course £15.95

20th Dec to 24th Dec

26th & 31st Dec

2 course £15.95 3 course £17.95

Starters

Minestrone (V) (GF)

Traditional Italian vegetable soup,
served with crusty bread

Zuppa Di Verdure (V) (GF)

Winter vegetable & lentil soup,
served with crusty bread

Provelone Croquette (V)

Creamy potato with an array of seasoned vegetables,
bound with cheese, breaded & deep fried,
set on a crisp salad

Funghi Ripeini (V) (GF on request)

Deep fried breaded mushrooms, stuffed with
mozzarella and tomatoes, served
with a garlic mayonnaise dip

Polpette Crostini (GF on request)

Traditional Italian meatballs in a Napoli sauce,
set on toasted garlic bread & topped with mozzarella

Pate Della Casa (GF on request)

Chef's own homemade chicken liver pate,
served with toast & red onion marmalade

Gamberetti Aurora (GF)

Fresh water prawn tails in a marie rose sauce,
rested on a bed of continental leaves



Mains

Filetto Di Sogliola Fiorentina (GF)

Fillet of sole with wilted spinach, set on a creamy mash
& napped with a mature cheddar sauce

Tacchino Tradizionale (GF)

Norfolk turkey with chestnut stuffing & chipolatas
in a sage & claret jus. Served with roasted potatoes,
brussels sprouts, carrots & cranberry sauce

Pasta Del Giorno (V & GF on request)

Chef's pasta dish of the day

Bistecca Alla Griglia (GF)

6oz chargrilled sirloin steak,
served with a black peppercorn sauce & chips

Pollo Bella Vita (GF)

Chicken supreme stuffed with fresh basil,
cured sweet Italian sausage & tomato,
set on a white wine reduction.
Served with a timbale of saffron rice

Spezzatino Di Carne (GF on request)

Slowly cooked pork & beef stew in a tomato &
herb sauce with potatoes & carrots. Served
with crusty Italian bread

Pasta Ai Cartoccio (V & GF on request)

Pasta with Bolognese sauce, diced bacon & onions
& finished with fresh tomatoes & cream.
Wrapped in tin foil & oven baked

Pizza Margherita (V)

Classic pizza with tomato base, mozzarella
& basil, with a choice of 2 toppings

Piatto Del Giorno (V)

Chef's dish of the day, vegetarian option available

Desserts

Torta Natalizia (V)

Traditional fruit Christmas pudding with brandy sauce

Profiteroles (V)

Torta Al Limone (V)

Sicilian lemon torte

Torta Al Cioccolato (V) (GF)

Hot chocolate fudge cake served with ice cream

&
Tea/Coffee

