



FESTIVE LUNCH MENU

AVAILABLE

1st Dec to 19th Dec

27th to 30th Dec

2 course £11.50 3 course £13.50

20th Dec to 24th Dec

26th & 30th Dec

2 course £14.50 3 course £16.50

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

Polpette Crostini (GF on request)

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

Pate Della Casa (GF on request)

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

Funghi Ripieni (V) (GF on request)

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

Gamberetti E Avacado (GF)

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

Insalata Caprese (V) (GF)

Sliced mozzarella cheese, tomatoes & herbs,
drizzled with extra virgin olive oil



Mains

Merluzzo Fritto (GF on request)

Haddock fillet coated in breadcrumbs & deep fried.
Served with salad, chips & garlic mayonnaise

Tacchino Tradizionale (GF)

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

Pollo Peperonata (GF on request)

Escalope of chicken topped with roasted
sweet peppers & mozzarella, set on a pasta Napoli

Pasta Del Giorno (V or GF on request)

Chef's pasta dish of the day

Scallopina Di Miale Sassi (GF)

Medallions of pork tenderloin in a lemon &
rosemary jus, served with potatoes & vegetables

Risotto Funghi (V) (GF)

Wild mushroom risotto finished
with sun dried tomatoes, cream & basil

Piatto Del Giorno

Chef's special dish of the day

Desserts

Torta Natalizia (V)

Traditional Christmas pudding
served with brandy sauce

Tiramisu (V)

Torta Al Cioccolato (V) (GF)

Hot chocolate fudge cake served with ice cream

