



**FESTIVE DINNER**

Friday/Saturday from 7pm | 3 COURSES....£36.95

## Starters

### MINESTRONE <sup>(V)</sup> \*

Homemade vegetable broth served with Italian bread.

### STUFATO DI SALSICCIA E N'DUJA \*

Spicy Italian sausage, n'duja and bean stew served with Italian bread.

### SALMONE AFFUMICATO <sup>(GF)</sup>

Smoked salmon topped with a honey and lemon vinaigrette and marinated courgette, served on a bed of mixed leaves.

### BRUSCHETTA POMODORO E PARMA \*

Toasted garlic bread with chopped tomatoes in a basil, olive oil and garlic marinade, topped with Parma ham and burrata cheese.

*Vegetarian alternative available on request.*

### RAVIOLI FUNGHI E SALSICCIA \*

Spinach and ricotta pasta parcels with spiced Italian sausage and wild mushrooms, cooked in a mascarpone cream sauce and topped with crispy pancetta.

*Vegetarian alternative available on request*

### PÂTÉ DELLA CASA \*

Homemade chicken liver pate wrapped in aubergine, with caramelised onions, served with toast.

### COZZE VINO BIANCO \*

Shetland mussels cooked in white wine, lemon and rosemary sauce, served with garlic bread.

### FRITTO MISTO <sup>(V)</sup>

Mixed vegetable selection, deep fried in a light batter and served with a sweet chilli dip.

## Mains

### SPAGHETTI GAMBERETTI <sup>(S)</sup> \*

Spaghetti with king prawns, samphire and cherry tomatoes, cooked in olive oil with onions, garlic and fresh chillies.

*Vegetarian alternative available on request.*

### TAGLIATELLE \*

Tagliatelle with porcini mushrooms, spiced Italian sausage, onion and garlic, finished with a touch of cream.

*Vegetarian alternative available on request.*

### POLLO <sup>(GF)</sup>

Breast of chicken topped with Taleggio cheese and Parma ham, with a white wine sauce, roast potatoes and seasonal vegetables.

### BRANZINO

Grilled seabass topped with a creamy sambuca sauce on a bed of saffron and broccoli risotto.

### VITELLO MILANESE

Breaded escalope of veal, lightly fried and served with spaghetti Napoli.

### TACCHINO TRADIZIONALE \*

Traditional festive turkey with all the trimmings.

### COSTOLETTE D'AGNELLO <sup>(GF)</sup> \*

Grilled lamb chop, served with marsala sauce, roast potatoes and seasonal vegetables. (served pink)

### ENTRECÔTE ALLA GRIGLIA \*

Grilled sirloin steak with a wild mushroom sauce, served with skinny fries and salad. (£4 supplement)

## Dessert

### TIRAMISU

Traditional Italian coffee flavoured pick-me-up.

### GELATO MISTO \*

Toffee ripple ice cream, topped with whipped cream, chocolate brownie pieces and caramel sauce.

### TORTA DI FORMAGGIO

Homemade cheesecake of the day, served with a scoop of vanilla ice cream.

### SELEZIONE DI FORMAGGIO

Selection of cheeses served with cheese biscuits and spiced chutney.

Please note our dish descriptions do not include every ingredient used. Known allergens including nuts and gluten may be present in our kitchen. Please discuss any dietary requirements with a member of staff. A discretionary service charge of 10% applies to parties of six or more

Allergen information relating to the 14 allergies named in the EU Food Information for Consumers Regulation 2014, is available upon request.

<sup>(S)</sup> denotes a dish which is spicy

<sup>(V)</sup> denotes a dish suitable for vegetarians

<sup>(GF)</sup> denotes a dish suitable for a gluten free diet

\* Gluten free alternative available on request