

Christmas lunch menu

Available from 30th november to the 23rd december- 12/4pm - £15.95

Starters

Zuppa natalizia, Christmas soup served with bread & butter

Bruschetta classica, Grilled bread with fresh tomato, garlic, basil & olive oil

Cocktail of prawns, Water prawns served on a bed of salad topped with Maria rose sauce

Arancini dello Chef, Deep fried rice balls stuffed with bolognese sauce, peas and mozzarella

Bufala Caprese, Fresh Buffalo mozzarella, ripe tomato slice, basil & olive oil

Mains

Penne vodka, penne pasta with vodka, smoked salmon & cream

Tacchino Ripieno, Slow roast Turkey stuffed with pistachio & chestnuts, served with potatoes & veg.

Pollo Haggis, Chicken fillet stuffed with haggis, whisky sauce, potatoes & veg.

Salmone al limone, Fresh fillet of Salmon, lemon sauce, potato & vegetables

Pizza Sarda, with tomato, mozzarella, Italian sausage & Pecorino cheese

Pennette Primavera, Penne pasta with a medley of vegetables and tomato sauce

Bistecca di Manzo, 10oz Sirloin Steak, chasseur sauce, potatoes & vegetables (extra £6.00)

Christmas Dinner menu

Available from 30th november to the 23rd december- 4pm/9pm £29.95

Starters

Zuppa natalizia, Christmas soup served with bread & butter

Bruschetta classica, Grilled bread with fresh tomato, garlic, basil & olive oil

Gamberoni alla Diavola, King prawns sautéed with garlic, chilli & tomato sauce, served with garlic bread

Arancini dello Chef, Deep fried rice balls stuffed with bolognese sauce, peas and mozzarella

Bufala Caprese, Fresh Buffalo mozzarella, ripe tomato slice, basil & olive oil

Mains

Penne vodka, penne pasta with vodka, smoked salmon & cream

Tacchino Natalizio, Slow roast Turkey stuffed with pistachio & chestnuts, served with potatoes & veg.

Pollo Haggis, Chicken fillet stuffed with haggis, whisky sauce, potatoes & veg.

Spigola alla Pizzaiola, Fresh fillets of Sea Bass, tomato, garlic & oregano sauce served potato & vegetables

Pennette Primavera, Penne pasta with a medley of vegetables and tomato sauce

Bistecca di Manzo, 10oz Sirloin Steak, chasseur sauce, potatoes & vegetables

Fregola Cozze e Bottarga, Typical Sardinian pasta with mussels and bottarga dust

Desserts

Tiramisu' dello Chef, traditional Tiramisu' cake

Pannacotta al caramello, Vanilla Pannacotta with caramel sauce

Pastiera Napoletana, traditional Neapolitan cheese tart

10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL