



## **CHRISTMAS DINNER MENU**

### **STARTERS**

#### **PARMA HAM MELON**

#### **ZUPPA**

Soup of the day.

#### **FUNGO PORTOBELLO**

Portobello Mushrooms topped with Dolcelatte cheese & pine nuts, baked in the oven & served with a drizzle of Basil pesto.

#### **COZZE AL SUGO**

Fresh mussels cooked with olive oil, garlic, fresh chilli in a tomato sauce.

#### **ANTIPASTO ITALIANO**

Platter of cured Italian meats.

### **MAIN COURSE**

#### **TAGLIATELLE WILD BOAR**

Tagliatelle pasta with slow cooked diced Wild Boar.

#### **SPGHETTI SCOGLIO**

Spaghetti pasta with mix of Mussels, Squid, Prawns, Cherry Tomato, cooked in a light sauce.

#### **RIB-EYE AL PEPE NERO**

21 day matured 8 oz rib-eye Steak. Grilled to your liking in a Black Peppercorn sauce.

#### **AGNELLO**

Slow cooked Lamb shank with rosemary, garlic and red wine sauce.

#### **BRANZINO ALL ACQUA PAZZA**

Pan fried Sea-bass with cherry tomato in white wine sauce.

#### **RAVIOLI ZUCCA E RICOTTA**

Ravioli pumpkin and ricotta in sage butter sauce.

**\*Gluten free pasta available\***

**All the above main courses except pasta dishes are served**

### **DESSERT**

#### **TIRAMISU-PROFITEROLES-PANNACOTTA**

**3 COURSE £ 23.95**