



CHRISTMAS LUNCH MENU

STARTERS

ZUPPA

Soup of the day

BRUSCHETTA POMODORO

Bruschetta with tomatoes, garlic and basil

PATE

chicken liver pate

FUNGO PORTOBELLO

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

COZZE POMODORO

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

SALSICCIA E CAVOLO

Italian sausage served with garlic, chilli, sauteed cabbage.

MAIN COURSE

PENNE SALSICCIA E FUNGHI

Penne pasta with Italian sausage and mushrooms in tomato sauce.

RAVIOLI ZUCCA E RICOTTA

Ravioli pumpkin and ricotta in sage butter sauce.

HAKE

Pan fried hake with garlic, chilli in cherry tomato sauce.

Pollo al Dragoncello

Pan fried Chicken breast finished in a mix of wild Mushroom tarragon, white wine and a touch of cream sauce.

BELLY PORK CIDER JUS

Slow cooked belly pork with cider sauce.

PENNE ZUCCHINE E GAMBERETTI

Penne pasta with courgette and baby prawns.

Gluten free pasta available

All the above main courses except pasta dishes are served

DESSERT

TIRAMISU - PROFITEROLES

3 COURSE £17.95