

~ **Antipasti** ~

*Mixed marinated olives £4.95,
Basket of bread £3.95, Ciabatta Garlic bread £6.95
Focaccia bread with rosemary & mixed herbs £9.95
Pizza Garlic bread £9.95, Cheesy Pizza Garlic Bread £10.95*

~ **December Lunch Set Menu** ~

2 Courses £37 - 3 Courses £40

To Start

Zuppa – Soup of the day served with homemade bread

Bruschetta Caprese (VG) – Italian bread topped with tomato, basil, garlic & mozzarella in olive oil

Calamari Fritti - Squid rings, lightly battered and deep fried served with homemade tartar sauce

Insalata Di Pollo Affumicato – Smoked breast of chicken with olive oil, fennel, celery, leaf salad & avocado

Pate Romagna - Duck and pork pate served with toast, fresh salad and red onion chutney

Sardine Agrumi – Whole sardines with lemon and orange slices, served with butter, lemon, garlic and parsley sauce

Melanzana Parmigiana (VG) - Sliced aubergine baked with parmesan, mozzarella & tomato

Gnocchi Ai Quattro Formaggi (VG) - Potato dumplings cooked in a four cheese sauce

Please note that the menus do not list all ingredients. If you have any specific dietary requirements or intolerances, please ask a senior member of staff who will be happy to assist.

For Mains

Risotto Vegetariano (VG) – Italian risotto cooked with garden peas, courgette and carrots finished off with Parmigiano Reggiano shaves

Pappardelle Funghi Di Foresta E Tartufo (VG) – Thick pasta with mixed wild mushrooms, aubergine strips, cream & flavoured with black truffle

Tortellini Ricotta & Spinaci – (VG) Tortellini pasta filled with ricotta cheese & spinach in cream & pesto sauce

Penne Arrabbiata E Pollo – Penne pasta & chicken breast cooked in tomato, garlic & chilli sauce (can be cooked without chicken - VG)

Tacchino Natalizio - Traditional Norfolk turkey with stuffing and all the trimmings

Arrosto Di Manzo – Roast sliced of beef served pink, with peas mixed with mushrooms, potatoes & vegetables

Maiale Alla Mela - Slowly cooked pork belly served with homemade apple & cider sauce, creamy mash and vegetable

Salmon Ai Gamberetti – Wild Salmon steak served with Atlantic prawns in white wine, garlic and cherry tomatoes sauce, potatoes and vegetable

Linguine Alla Pescatrice – Linguine cooked with monkfish in garlic, olive oil, cherry tomato & a touch of chilli

- **All meat & fish dishes come with potatoes & mixed veg**

~ Sides to complement your lunch ~

Spinach sautéed with cream & garlic £5.95, Sautéed Asparagus £8.95

Rocket salad with Parmesan shavings £5.95

Insalata Mista (tomatoes, cucumber, peppers & red onion) £5.95

Tomato and Onion salad with fresh basil £5.95

Zucchini (courgettes sauté) £5.95, Skinny fries £5.95