

December Dinner Set Menu

To Start (Primi Piatti)

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, leaf salad & avocado

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

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

Ravioli ai Porcini (VG) - Homemade pasta filled with porcini mushrooms, cooked in brandy, cream and porcini mushrooms

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

Fegatini Di Pollo Al Marsala - Pan Fried chicken livers cooked in delicious Marsala liquor

For Mains (Secondi Piatti)

(Risotto & Pasta can be served as starter or main course)

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

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

Arrosto Di Manzo – Roast beef with peas mixed with mushrooms, potatoes & vegetables

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

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

Penne Arrabbiata e Pollo – Penne pasta and chicken breast cooked in tomato, garlic & chilli

Tagliatelle alla Carbonara - Ribbons of pasta with Italian pancetta and cream sauce (pasta contains egg)

Paccheri Alla Sorrentino (VG) – Paccheri pasta with a burst of cherry tomato sauce with fresh basil and smoked scamorza cheese, touch of garlic and olive oil

Risotto Con Salsiccia Piccante

Arborio rice cooked with cherry tomatoes, nduja, spicy Italian sausage & basil infused parmiggiano

Two courses £40

Three courses £46

**Prices are inclusive of VAT. Tables up to 4 guests - Service at customer's discretion.
Please note that the description does not list all the ingredients used for cooking. Please let us know if you
have any specific dietary requirements and we'll be able to help.**

To finish (Dolce)

Any dessert from our A La Carte "Dolce Menu

