

~ *Antipasti* ~

*Mixed marinated olives £4.95, Basket of bread: small £3.95, large £5.95,
Ciabatta Garlic bread £6.95 Focaccia bread with rosemary & mixed herbs £9.95
Pizza Garlic bread £9.95, Cheesy Pizza Garlic Bread £10.95*

Festive Sunday 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 sliced beef served 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 tossed with mixed wild mushrooms, touch of cream & flavoured with black truffle

Penne Arrabbiata E Pollo – Penne pasta and chicken breast cooked in tomato, garlic & chili

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

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

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 you

To Finish (Dolce)

Panna Cotta - Homemade panna cotta of the day

Torta Limone & Gelato di Vaniglia - Sweet shortcrust pastry filled with lemon egg custard, icing sugar

Tiramisu - Homemade Italian Tiramisu

Torta di Mele - Apple tart served with Italian vanilla ice cream

Traditional Christmas pudding - Served with brady sauce

Brownie al Cioccolato – Chocolate brownie served with vanilla ice cream

Profiteroles Scuro & Bianco - Choux pastries filled with Chantilly hazelnut cream

Trio of Dairy Italian Ice creams

White Chocolate & Baileys cheesecake

£40.00 two courses £46 three courses

Set Prices are inclusive of VAT

Service at customer's discretion

£25 two courses, £29 three courses (for children under 10 years old)