

# Christmas Menu



## Starters

### **Avocado e Gamberetti**

*Avocado topped w baby prawns & cocktail sauce*

### **Salsiccie e Fagioli**

*Slow cooked Italian sausage w cannellini beans, red wine & touch of tomato sauce*

### **Fritto di gamberi**

*Deep fried breaded prawns served w tartare sauce*

### **Funghi ripieni**

*Portobello mushrooms filled w breadcrumbs, garlic, parsley, parmesan & goat cheese w touch of tomato sauce*

## Mains

### **Tacchino classico**

*Oven baked turkey breast w all the festive trimmings*

### **Branzino della Casa**

*Pan fried Seabass w cherry tomato, garlic, parsley, white wine & baby prawns served w roast potatoes*

### **Vitello al Prosciutto**

*Pan fried Veal scallops topped w ham & scamorza cheese, oregano, touch of cream & tomato sauce served w roast potatoes*

### **Tagliatelle Funghi e Salsiccia**

*Tagliatelle pasta w mushrooms, Italian sausage & touch of tomato sauce*

### **Risotto Zucca e Pecorino**

*Arborio rice with pumpkin & pecorino cheese topped w rocket & parmigiano shavings*

## Desserts

### **Tiramisu**

*Layers of savoiardi biscuits soaked in coffee and Tia maria w creamy mascarpone*

### **Profiteroles**

*Soft choux pastry filled w Chantilly cream covered in chocolate*

### **Panna cotta**

*Soft rich vanilla cream thickened w gelatine served w a fruit coulis*

**2 Courses £25.00 / 3 Courses £31.50**

# Buon Natale