

CHRISTMAS MENU

STARTER

- Salmone Affumicato (Smoked salmon, rocket, prawns, avocado & cocktail sauce) V
- Parmigiana (Baked aubergines in a rich tomato sauce ,mozzarella & Parmesan cheese & basil)
- Calamari (Deep fried squid ring served with tartar sauce)
- Tricolore (Sliced buffalo mozzarella, tomato and avocado) V
- Tomato souop (Homemade tomato soup served with toasted bread) V

PASTA

- Gnocchi zucchini e gamberetti (gnocchi pasta with courgettes, prawns in white wine and garlic sauce)
- Ravioli Bosco (Fresh Ravioli pasta in a creamy mushroom sauce)
- Rigatoni salsiccia (Rigatoni pasta with homemade Italian style sausage, red wine in rich tomato sauce)
- Spaghetti Scoglio (spaghetti with mixed seafood in white wine sauce or tomato sauce)
- Spaghetti Bolognese (spaghetti with homemade bolognaise sauce)

CARNE

- Pollo Gorgonzola (Chicken breast in a creamy blue cheese sauce and asparagus)
- Bistecca alla griglia (10 oz grilled sirloin steak with peppercorn sauce)

PESCE

- Branzino (Pan fried seabass filet in capers, cherry tomatoes, olives & garlic in white wine sauce)
- (Meat & Fish dishes are served with sautéed potatoes and veggies of the day)

DESSERT

- Apple Cake (Served with custard)
- Chocolate Fudge cake (served with Vanilla ice cream)
- La Famiglia: (Sliced of Italian Panettone with choice of nutella or Amaretto cream)

2 COURSES £25.99

3 COURSES £29.80

