

XMAS LUNCH MENU

three courses - £17,95

Starters

MINESTRONE SOUP

Fresh vegetable Soup

GAMBERONI DIP

King Prawns Tails Wrapped in Filo Pastry served with Dips

CAPRESE

Mozzarella di Bufala, Fresh Tomato, Olive and Fresh Basil

MIXED BRUSCHETTA

Garlic Bread, Garlic Bread with Mozzarella Cheese, Garlic Bread with Fresh Tomato

Main courses

PASTA DEL GIORNO

Pasta of your choice

PESCE DEL GIORNO

Fish of the day cooked with Lemon and Dill. Served with Mixed Sautee Vegetables

POLLO ALLA CACCIATORA

Succulant Breast of Chicken cooked in Napolitana, Onion, Mushrooms, Mixed Peppers Served with Sautee Vegetables

SCALOPPINA SALTIMBOCCA ALLA ROMANA

Veal with Parma ham, White Wine and Sage. Served with Sautee Vegetables

<u>Desserts</u>

PROFITTEROLES CIOCCOLATO

Cream Filled Pastries served with Cream

AFFOGATO ESPRESSO

Espresso Coffee and Ice Cream





XMAS DINNER MENU

three courses - £19,95

Starters

PASTINA IN BRODO

Chicken Noodle Soup

TRE COLORI

Mozzarella di Bufala, Fresh Tomato and Avocado

MIXED BRUSCHETTA

Garlic Bread, Garlic Bread with Mozzarella Cheese, Garlic Bread with Fresh Tomato

GAMBERONI DIP

King Prawns Tails Wrapped in Filo Pastry served with Dips

Main courses

BISTECCA ALLA GRIGLIA

Grilled Sirloin Steak served with Mixed Sautee Vegetables

POLLO PRINCIPESSA

Breast of Chicken with Garlic, White Whine, Asparagus, Cream and Tomato.
Served with Mixed Sautee Vegetables

PESCE DEL GIORNO

Fish of the day with White Wine, Cherry Tomatoes, Olives, Capers and Garlic. Served with Mixed Sautee Vegetables

AGNELLO ARROSTO

Roast Lamb cooked with Fresh Rosemary, Garlic, Ginger. Served with Mixed Sautee Vegetables

Desserts

PROFITTEROLES AL CIOCCOLATO

Cream Filled Pastries served with Cream

TIRAMISU

Soft Sponge with Layer of Mascarpone Cream and Coffee

