

# Christmas Lunch Menu

## ZUPPA DEL GIORNO (V)

Fresh homemade Minestrone soup served with a basket of bread.

## HOT BRUSCHETTA (V)

Toasted bread served with fresh tomatoes, red onion, basil and olive oil, topped with melted mozzarella cheese.

## CALAMARI FRITTI

Deep fried breaded squid, served with garlic mayo dip.

## MOZZARELLA FRITTI(V)

Sticks of mozzarella cheese, deep fried. Served with spicy tomato sauce.

## POLPETTI ARRABIATA

Beef meatballs cooked in a tomato sauce served on slice of bread, topped with rocket and parmesan shavings

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## STROGONOFF DE POLLO(G)

Strips of chicken breast pan-fried with mushrooms, onions, white wine and cream sauce. Served with rice.

## ARROSTO DI TACCHINO(G)

Prime roast Turkey served with turkey gravy, chipolata sausage, seasonal vegetables and roasted potatoes.

## PIZZA CON RUCOLA E PARMAGGIANO(V)

Pizza with cheese, tomato, topped with wild rocket and parmesan shavings.

## RISOTTO ALLA PESCATORE(G)

Risotto cooked with a selection of seafood(squid, mussels, prawns), olive oil, garlic, chilli and tomato sauce.

## ANATRA(G)

Crispy duck with rich red wine jus. Served with mashed potatoes.

## FUSILLI VENDURE ALLA GRIGLIA(V)

Fusilli pasta toasted with olive oil, garlic butter, char-grilled Mediterranean vegetables, finished with rocket and parmesan shavings.

## LASAGNE AL FORNO

Layers of pasta with meat, tomato and mozzarella cheese sauce, oven baked.

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## TIRAMISU

Biscuit soaked in Italian coffee with creamy mascarpone mousse and a splash of Tia Maria liqueur, topped with cocoa dusting.

## PUDDING DI NATALE

Christmas pudding served with Brandy sauce.

## TORTA DI CIOCCOLATO FONDENTE

Chocolate fudge cake served with pouring cream.

**2 COURSES £14.95**

**3 COURSES £16.95**

