

CHRISTMAS DAY MENU

Starter:

ZUPPA DI GIORNO (v)

(homemade soup of the day)

INSALATA TRICOLORE (v)

(tomato, avocado, mozzarella & basil drizzled with extra virgin olive oil)

COCKTAIL DI GAMBERETTI

(peeled prawns served on a bed of mixed leaves and topped with our cocktail sauce)

ANTIPASTO MISTO

(selection of cured Italian meats, fresh mozzarella, olives & sun-dried tomatoes)

GAMBERONI AURORA

(king prawns with garlic, white wine & butter sauce)

FUNGHI RIPIENI

(mushroom stuffed with spinach and ricotta cheese oven baked)

INVOLTINI AL SALMONE

(smoked salmon rolls with ricotta and baby prawns served with rocket)

Main Course:

TRADITIONAL TURKEY

(roasted turkey, stuffing, homemade gravy & cranberry sauce)

SPIGOLA AL LEMONE

(grilled sea bass in white wine, butter & garlic sauce)

POLLO VERONA

(chicken breast with onion, mixed peppers, aubergines, chilli & tomato sauce topped with goat cheese)

FILETTO AL PEPE

(beef fillet with peppercorn sauce)

POLLO FIORENTINA

(Chicken breast stuffed with spinach and cheese creamy sauce)

PENNE PRIMAVERA

(penne pasta with mix peppers olives, red onion, courgette mozzarella cheese and olive oil basil)

Dessert:

TRADITIONAL CHRISTMAS PUDDING

HOMEMADE TIRAMISU

SELECTION OF ITALIAN ICE CEAM

3-course meal for £65