Sample Menu

CHRISTMAS MENU

THREE COURSES & GLASS OF PROSECCO

APPETIZER

Zuppa Di Minestrone (V)

Traditional Chunky Vegetable soup

Tortine Di Pesce Con Insalata

Fish Cake Served With Carrot & Fennel Salad

Le Polpette Napoli

Oven Baked Beef Meatballs In A Napoli Sauce, Topped With Parmesan Cheese

La Caprese (V)

Slices Of Buffalo Mozzarella, Tomatoes, Basil And Extra Virgin Olive Oil

MAIN COURSE

Tacchino All'Italiana:

Turkey Escalope's In A Creamy Marsala Sauce With Wild Mushrooms Served With Italian Pork Sausages Wrapped In Pancetta On A Roast Onion & Mash

Bistecca Con Salsa Di Vino Rosso

Sirloin Steak Cooked With Mushrooms, Onions, Tomatoes & Demi-glace Sauce Served With Roast Potatoes

Salmone Pepato

Salmon Fillet In Black Pepper Crust Served With Sweet Roast Peppers & Mash Potatoes

Pollo Al Pepe

Lightly Grilled Chicken Breast In Brandy, Peppercorn & Cream Sauce Served With Roast Potatoes

Linguine Zafferano

Linguine Pasta With Mixed Sea Food In A Cream & Saffron Sauce

Cannelloni Ricotta & Spinaci (V)

Homemade Pasta Filled With Fresh Spinach And Ricotta Cheese Topped With Cherry Tomato Sauce

DESSERT

Panettone alla Crema:

Sweet And Soft Italian Cake, Topped With Homemade Vanilla Cream

Tiramisu

Layers Of Sponge Soaked In Coffee With Cream And Dusted With Cocoa

Cheesecake Monterosa

Mascarpone & Sweet Ricotta With Layers Of Delicate Sponge, Topped With Mix Berries

12.5% service charge will be added to the final bill

Vegan & Gluten-Free & Halal Options Available