

Two courses £27.95
Three courses £32.95

Christmas menu

STARTERS

Arancini balls

Arborio rice with pepper and mozzarella, served with cheese tomato sauce and rocket.

Bruschetta 'nduja

Home made toasted bread with 'nduja served with rocket and baby burrata.

Baby octopus

Pan fried in white wine sauce, garlic, chilli and tomato sauce, served with home made bread.

MAIN COURSE

Ravioli

Home made ravioli pasta stuffed with ricotta cheese, orange limone sauce, served with rich bolognese sauce.

Risotto Al Amore

Arborio rice cooked with king prawns, asparagus, cherry tomato, white wine, finished with cheese, fried octopus and fresh chili.

Petto Di Pollo

Breadcrumb-coated flattened breast of chicken, pan fried and served with spaghetti Napolietana.

Turkey Di Fratelli

Tender turkey breast stuffed with chestnut filling, wrapped in delicate parma ham and roasted to perfection. Served with home made gravy, roasted potatoes and a medley of seasonal vegetables: broccoli and carrots.





Dessert



Christmas pudding

Warm traditional Christmas pudding served with vanilla ice cream and finished with brandy sauce and chocolate sauce.



Panettone

Soft, fluffy Italian panettone gently warmed, paired with honeycomb ice cream, finished with a drizzle of rich chocolate sauce.



Tiramisu

Homemade tiramisu with sponge fingers, mascarpone, marsala, and coffee liqueur.

