



## CHRISTMAS MENU

### STARTERS

#### **Funghi alla Boscaiola**

Portobello mushrooms marinated with fresh garlic and thyme, roasted with sun dried tomatoes, goats cheese and topped with seasoned breadcrumbs.

#### **Zuppa Padovana**

Creamy roasted tomato and ginger soup. Served with homemade cracked black pepper croutons.

#### **Capra Torinese**

Homemade crostini topped with melted goat cheese, smokey bacon, caramelised onions and drizzled with a sweet balsamic reduction.

#### **Formaggio alla Pera**

Roasted brie on a slice of homemade toasted bread, served with pear jam.

#### **Gamberoni alla Palermitana**

Grilled King Prawns drizzled with fresh chilli oil, served on homemade toasted bread on a bed of rocket.

### MAINS

#### **Bistecca ai Ferri**

21 day aged Sirloin Steak served with your choice of rosemary roasted potatoes or chips, peppercorn sauce or garlic butter (supplement of £4.00)

#### **Tacchino alla Romana**

Pan fried Turkey breast served with honey roasted baby carrots, brussels sprouts, yorkshire pudding and rosemary roasted potatoes, covered with a red wine and cranberry gravy.

#### **Pizza à Piacere**

Margherita pizza with 2 toppings of your choice.

#### **Pizza Festiva**

Margherita pizza topped with brie, chestnut puree, cranberry sauce and sprinkled with Christmas spices.

#### **Branzino alla Sciaccitana**

Pan fried Seabass fillet served on a bed of rocket and new potatoes, with a lemon butter and white wine sauce. Finished with a drizzle of sweet balsamic reduction.

#### **Penne Riberese**

Our traditional Sicilian Penne pasta in our homemade tomato sauce, cooked with mozzarella, aubergine and a splash of white wine.

#### **Risotto ai Funghi é Tartufo**

Creamy mushroom risotto, finished with a drizzle of truffle oil.

### DESSERTS

#### **Dolci Fatti in Casa**

Traditional Tiramisu, Banoffee Pie, Sticky Toffee Pudding, Selection of Ice cream and Sorbet.