

Christmas Lunch & Dinner

2 COURSE MEAL £26.95

3 COURSE MEAL £29.95

STARTERS

Insalata ai Frutti di Mare GF

Italy's classic light, bright salad with marinated seafood.

Capesante e Gamberi al forno GF

Oven baked scallops and king prawns in parsley breadcrumbs with garlic butter served on a bed of beetroot.

Polpette succulente GF

Succulent, home-made meatballs served in a rich Italian home-made sauce, topped with Parmesan cheese.

Classic Mozzarella Caprese (V) GF

Sliced buffalo mozzarella and fresh vine tomatoes garnished with basil and olive oil dressing.

Vellutata di Zucca (V) GF

Smooth and creamy, highly seasoned pumpkin soup served with pumpkins seeds and croutons.

Fungi à la crème (V) GF

Baked mushrooms in a rich, creamy white wine and Cajun sauce served with focaccia bread.

MAINS

Ippoglosso alla Pizzaiola GF

Baked halibut, olives and capers, in a rich tomato sauce. Served with a choice of roasted Mediterranean vegetables, or Arborio rice.

Paccheri ala Caprino con Melanzane (V) GF

Paccheri pasta with aubergines, cherry tomatoes, goat cheese, chillies and fresh parsley.

Tacchino arrosto GF

Traditional roast turkey with home made gravy, pigs in blankets and all trimmings.

Filetto ala griglia GF

Grilled fillet steak cooked to your liking and served with Béarnaise sauce, home-made chips and crispy mixed salad. Supplement £8.95

Ravioli Ricotta (V)

Fresh ravioli filled with ricotta and spinach in cream sauce.

Pollo balsamico GF

Cooked chicken breast topped with bacon and mozzarella cheese, served on sauteed potatoes and courgettes with red pepper jus.

DESSERTS

Cream of Strawberry Cheesecake (V) GF

Pandoro (V)

Traditional Italian sweet bread served with white and dark chocolate mix.

Our classic home-made tiramisu (V)

Tronchetto al cioccolato in crosta meringata (V) GF

A rich chocolate and fresh dairy cream encased in golden baked meringue.

Christmas Pudding (V)

Served with brandy sauce.

Gluten free chocolate cake GF

Allergy Notice

If you suffer from a food allergy or intolerance, please let a member of the staff know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

In order to maintain competitive low prices, credit & debit card payments will only be accepted on transactions with a minimum spend of £40 per bill.

ATM machine available in Petty Cury, just outside our door on the left.

12.5% service charge will be added to your bill.

When sharing 1 main course a £5 cover charge will be added to your bill

Gluten free options available (GF)

£3 supplement. PLEASE NOTE: Marked dishes are not automatically served gluten free, please ask a member of staff.

V - Suitable for vegetarians