



CHRISTMAS LUNCH MENU

2 COURSES £23.95 / 3 COURSES £27.95

MONDAY TO SUNDAY 12PM - 4PM

STARTERS

ZUPPA DEL GIORNO

soup of the day

BRUSCHETTA (VG)

toasted bread, fresh chopped tomatoes, olive oil, garlic, oregano

INSALATA CAPRESE (V)

fresh tomatoes, mozzarella, basil and extra virgin olive oil

POLPETTE AL SUGO

Italian meatballs in tomato sauce

BIANCHETTI FRITTI

deep fried white bait served with tartar sauce

FUNGHI RIPIENI (V)

close cup mushrooms, Italian mild blue cheese, parmesan, cooked in tomato sauce

MAINS

PIZZA PEPPERONI

tomato sauce, mozzarella, pepperoni, fresh chilli, topped with buffalo mozzarella, extra virgin olive oil

PENNE CONTADINA (VG)

tube pasta with mix vegetables, onions, garlic, herbs, chili, cooked in tomato sauce

LASAGNA

baked fresh wide flat egg pasta sheet layered with bolognese ragu, bechamel, parmesan

SALMONE ROSA

salmon steak cooked in a creamy white wine and garlic sauce, pink peppercorns, served with sautéed potatoes and vegetables

GNOCCHI AL PESTO (V)

potato dumplings in creamy pesto sauce

POLLO AL PEPE

chicken breast cooked in a creamy sauce, mix peppercorns, red wine onions, brandy, served with sautéed potatoes and broccoli

TACCHINO NATALIZIO

traditional slow-roasted turkey breast, served with pigs in blankets, brussels sprouts, sautéed potatoes, carrots, Yorkshire pudding and a rich homemade gravy

ONLY ON SUNDAY

ARROSTO DELLA DOMENICA

roast topside beef OR leg of lamb, served with sautéed potatoes and vegetables, Yorkshire pudding and a rich homemade gravy

DESSERTS

Choose from our selection of desserts

PLEASE ADVISE US OF ANY ALLERGIES, ALL DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES. IF YOU REQUIRE ANY AMENDMENTS TO THE DISHES PLEASE ASK A MEMBER OF STAFF.

(V) VEGETARIAN (VG) VEGAN (N) NUTS. 10% SERVICE CHARGE WILL BE ADDED

