



*A True Taste of Italia*

# CHRISTMAS MENU

Available for groups of **10 or more** from 1 November 2017 to 24 December 2017

## 3 COURSES FOR £29.95 PER PERSON

### STARTERS

#### GAMBERI PICCANTI

Pan fried king prawns on top of a chilli, white wine & butter sauce.

#### PATÉ ALLA SICILIANA

Chicken liver with Brandy paté served with onion marmalade.

#### CREMA DI FUNGHI (V)

Button mushrooms cooked in a garlic, cream & herb sauce, served with toasted Italian bread.

#### SALSICCE PICCANTI

Authentic Italian sausages slowly cooked over artichoke hearts, peppers & onion tossed in a sweetened tomato sauce.

#### FORMAGGIO DI CAPRA

Oven roasted goat's cheese served on a bed of Carpaccio beetroot, mixed leaves, topped with walnut & a reduction of balsamic vinegar.

### MAINS

#### CANNELLONI (V)

Tubes of egg pasta filled with ricotta cheese & spinach, topped with tomato sauce & mozzarella.

#### RAVIOLI ALL' ARAGOSTA

Stuffed square pasta with lobster marinated in herbs, served with a butter & chive sauce.

#### PENNE CON GAMBERETTI E POLLO

Penne pasta in a creamy tomato & garlic sauce with king prawns, shredded chicken & seasonal herbs.

#### SPAGHETTI CARBONARA

Cured pancetta pork lardoons cooked in a cream, egg yolk & parmesan sauce on top of a bed of spaghetti.

#### TACCHINO AL MARSALA

Pan fried turkey breast cooked with forestiera infusion, marsala wine and a touch of demi-glace.

#### POLLO AL ROSMARINO

Pan fried chicken breast marinated in olive oil, rosemary & garlic with a lemon sauce.

#### SALMONE

Roast fillet of salmon on fresh spinach in a white wine & Lemon sauce.

#### FILETT STEAK

9oz Fillet steak with your preferred choice of sauces. Please ask your server.

**All mains come with a mixed salad, saute potatoes with rosemary or mixed vegetables.**

### DESSERT

#### TIRAMISÙ

A light Italian cheesecake made using Mascarpone cheese, Italian liqueurs & coffee. A true classic.

#### PANNA COTTA

Creamy Italian dessert made with fresh cream and milk.

#### CHEESECAKE MONTEROSA

Mascarpone and sweet ricotta with layers of delicate sponge, covered with a gentle vanilla cream. Decorated with milk chocolate curls.

FOOD ALLERGIES & INTOLERANCES

Please speak to a member of our staff about the ingredients in your meal, when making your order. Thank you.