

Christmas Dinner Menu

3 courses: sunday to thursday **£29.99** | friday and saturday **£31.99**

starter

- portobello arrosto with garlic, pesto and balsamic glaze 🌱
- glazed goat's cheese with toasted bread, pine nuts and balsamic drizzle **V** **N**
- spicy polpette meatballs with pecorino cheese and arrabiata sauce
- crostini ai fegatini – free-range chicken liver pâté with toasted bread, capers and onion chutney
- slow roasted chicken wings seasoned with piri-piri and garlic aioli dip
- shallow fried salt and pepper squid, served with garlic mayo dip

main course

- tacchino saltimbocca – medallions of turkey breast topped with parma ham, sautéed with butter, cream and sage, served with vegetables and cranberry sauce dip
- italian roast porchetta served with rich gravy, roast potatoes and snow peas
- pan seared fillets of sea bass served with baby potatoes on a saffron and lemon sauce
- aberdeen angus sirloin steak with champagne cheese fondue and patatine fritte (all steaks are served medium or well done)
- half rotisserie chicken with lemon and herb or piri-piri seasoning, served with patatine fritte and assorted dips
- risotto with fine young julienne vegetables and grana padano riserva **V**
- parmigiana di melanzane – ovenbaked aubergine layers 🌱 with vegan mozzarella and a mixed leaf salad

dolci

italian cheesecake • tiramisù • profiteroles

🌱 vegan **V** vegetarian **N** contains nuts

a discretionary 10% service charge will be added to your final bill

gluten free pasta is available on request (subject to availability), please allow 15 minutes for cooking

some dishes may contain nuts, please ask us for details of this and any other allergy information



grillado