



Christmas Festive Menu

(December month only, excludes New Year's Eve)

(Subject to Change)

Sunday - Thursday £40 pp / Friday - Saturday £45 pp

STARTERS

Involtini di Melanzane (v/vg/df)

Baked aubergine rolls filled with breadcrumbs, white wine and basil,
served on a bed of tomato sauce.

Arancini

Crispy Sicilian rice balls filled with beef ragù and tomato sauce.

Polpette di Manzo (gf option)

Homemade pork & beef meatballs in tomato sauce with basil and mozzarella,
served with toasted bread.

Insalata Tricolore (v/gf)

Avocado, vine tomatoes and buffalo mozzarella with a fresh basil dressing.

Gamberoni Luciana (gf option)

Sautéed king prawns with garlic and chilli, served in a rich tomato and cream sauce.
Accompanied by toasted Italian bread.

MAINS

Truffle Risotto (v/vg/df/gf)

Carnaroli rice with porcini mushrooms and black truffle sauce

Chicken (gf)

Corn-fed chicken supreme in a creamy mushroom and white wine sauce,
garnished with asparagus. Served with sautéed potatoes.

Halibut

Oven baked halibut loin served with lemon sauce and fresh seasonal vegetables

Turkey

Turkey with chestnut stuffing, chipolatas wrapped in pancetta,
served with Italian gravy and seasonal veg

Sirloin Steak (gf)

8oz sirloin steak with brandy, cream and green peppercorn sauce.
Served with sautéed potatoes.

DESSERTS

Christmas Pudding (v)

Italian Pandoro served with brandy cream sauce

or

Full desserts menu available
(please see our website for the menu)

*A £20 per person deposit is required to secure your reservation,
all parties must pre-order their food at least one week before their booking.*

