

STARTERS

SOUP OF THE DAY (V)

Please ask your server

POLLO IN SALSA AGRODOLCE

Breaded chicken in a spicy barbecue sauce served with crisp lettuce leaves & a sweet chilli sauce

BRUSCHETTA (V)

Home made Italian herb bread flavoured with garlic, fresh tomatoes, red onion, oregano & virgin olive oil

MOZZARELLA (V)

Deep fried mozzarella coated in breadcrumbs. Served with tomatoes & basil salsa

PRAWN COCKTAIL

Chilled prawns in mayonnaise, cocktail sauce, served on a bed of crisp lettuce

GARLIC MUSHROOMS (V)

Button mushrooms with a garlic & chinzano wine in a cream sauce

HOMEMADE CHICKEN LIVER PÂTÉ

Smooth chicken liver pâté flamed with brandy & port, served with orange & cranberry confit & toast

MAIN DISHES

LASAGNE AL FORNO

Layers of pasta, minced beef, tomato & cheese sauce

PENNE ARRABIATA

Penne pasta with spicy Italian sausage, chillies, red onion, garlic, tomato sauce & finished with herbs

POLLO DIAVOLA

Pan fried chicken breast served with Napoli sauce & fresh chilli

PETTO DI POLLO FUNGHETTO

Pan fried chicken breast in a creamy mushroom & white wine sauce with a touch of garlic & grain mustard

COD ALLA PIZZAIOLA

Cod fillet in a rich tomato sauce with garlic, capers, cherry tomatoes & fresh basil

RUMP STEAK

Cooked to your liking & served with your choice of peppercorn or diane sauce

CANNELLONI (V)

Pasta tubes filled with spinach, ricotta cheese & nutmeg served with a rich tomato sauce

TACCHINO NATALIZIO

Turkey with all the trimmings



LUNCH & EARLY BIRD MENU

SERVED

DECEMBER

12^{noon}

2 COURSES £14.95

3 COURSES £17.95

All main dishes are

served with your choice of chips or seasonal veg.

Exc. Christmas Dav

STARTERS

MINESTRONE SOUP (V)

A traditional classic

FORMAGGIO DI CAPRA AL FORNO

Goat's cheese wrap in fillo pastry & honey glazed, finished with an apple & pear chutney

POLPETTE DI CARNE

Oven baked meatballs in a tomato sauce served with herb toast & parmesan shavings, drizzled with basil oil

INSALATA DI PESCE

A seafood platter of calamari, prawns, mussels & octopus served with lemon, garlic, celery & virgin olive oil

CROSTATE CON POLPA DI GRANCHIO

Crab meat & prawn tart topped with smoked Scottish salmon & served with Champagne mayo

MAIN DISHES

BRANZINO AL FORNO

Fillet of seabass with julienne shallots, mushrooms, cherry tomatoes & baby prawns served with a creamy sauce

CANNELLONI (V)

Pasta tubes filled with spinach, ricotta cheese & nutmeg served with a rich tomato sauce

ARROSTO DI MANZO

Slow cooked roast beef, served with honey-roasted carrots, glazed sprouts, roasted new potatoes & onion & thyme gravy

TACCHINO NATALIZIO

Turkey with all the trimmings

DESSERTS

CHEESECAKE, STICKY TOFFEE PUDDING OR CHRISTMAS PUDDING

All main dishes are accompanied with potatoes & seasonal veg. Pre-orders are required & a £5.00 per head, non-refundable, deposit on booking.

Please note all dishes are prepared in an environment where traces of nuts are present. Please let us know when booking if you or any of your party have any allergies.

CHRISTMAS DAY MENU

£39.95 PER HEAD (ADULTS) £19.95 PER HEAD (KIDS)

STARTERS

ZUPPA DI PORRO E PATATE (V)

Leek & potato soup; a traditional classic

FORMAGGIO DI CAPRA AL FORNO

Goat's cheese wrap in fillo pastry & honey glazed. Finished with an apple & pear chutney

POLPETTE DI CARNE

Oven baked meatballs in a tomato sauce served with herb toast & parmesan shavings, drizzled with basil oil

MAIN DISHES

RDANZINO AL FORNO

Fillet of seabass with julienne shallots, mushrooms, cherry tomatoes & baby prawns served with a creamy sauce

SIDLOIN STEAK

Sirloin diane served with vegetables

POLLO ROMANA

Pan fried chicken breast cooked with fresh chilli, pepperoni sausage & butterflied king prawns, finished with a creamy tomato sauce

PANCETTA DI MAIALE ARROSTO

Roast belly pork with crunchy crackling & homemade gravy on a bed of mash

TACCHINO NATALIZIO

Turkey with all the trimmings

RAVIOLI RICOTTA SPINACI (V

Tossed with char-grilled vegetables in a creamy sauce with basil

DESSERTS

CHEESECAKE, TIRAMISU OR CHRISTMAS PUDDING

All main dishes are accompanied with potatoes & seasonal veg.

Kids price available to children aged 12 & under.

Pre-orders are required & a £10.00 per head, non-refundable, deposit on booking.

Please note all dishes are prepared in an environment where traces of nuts are present. Please let us know when booking if you or any of your party have any allergies.

Open 7 Days A Week During December (Closed Boxing Day)

Mon - Thurs: 12noon - 10pm · Fri & Sat: 12noon - 10.30pm · Sun: 12noon - 9pm

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