

# Christmas

## MENU

### STARTERS

#### POLPETTE DI MELANZANE •

Traditional aubergines balls fried, garlic eggs, parmesan cheese, bread crumbs.

#### PRAWNS SALMON COCKTAIL •

Smoked salmon, prawns, pineapple in pink sauce and salad.

#### ZUPPA ORTOLANO •

Traditional Italian vegetables soup.

#### FRITTURA MISTA

Calamari, prawns, cod fish flowered and fried.

#### SALUMI MISTI

Mix charcuteries, Parma ham, mortadella, salame Milano, mix olives, served with focaccia bread.



Gluten-free, dairy-free and vegetarian options.

### MAIN COURSES

#### LINGUINE AL SALMONE

Traditional linguini pasta cooked with garlic, onions, cherry tomatoes, mascarpone cheese, wine, touch of tomato napoli sauce.

#### CHICKEN SPICY •

Breast of chicken cooked with wine, onions chilli pepper, tomato Napoli sauce, baked with fresh mozzarella cheese, served with potatoes.

#### TORTELLINI BROCCOLI CREAM •

Homemade Tortellini stuffed with spinach and ricotta, cooked with delicious broccoli cream sauce and sundry tomatoes.

#### SIRLOIN STEAK ROYAL SAUCE •

Selection of prime sirloin steak grilled, covered with delicious Royal sauce (bacon, mushrooms, cream, brandy, touch of french mustard) served with chips.

#### LINGUINE ALLO SCOGLIO

Homemade linguini, cooked with selection of seafood, calamari, sea, bass, prawns, fresh mussels.

#### TACCHINO AI FUNGHI

Breast of turkey, cooked with wine, a lot of garlic, cream, mushrooms, served with seasonal vegetables.

£17.95  
2 COURSE  
MEAL  
12.30PM  
TILL 4PM

£24.95  
2 COURSE  
MEAL  
FROM 5PM