

ITALIAN CHRISTMAS

LUNCH 12 ~ 4pm

2 course £17.50
3 course £23.50

DINNER from 4pm

2 course £18.50
3 course £24.50

Potato Skins
Garlic Mayo

Bruschetta Romana

Soup of the Day
See waiter for today's choice

Prawn Cocktail
Marie rose sauce

Funghi con Taleggio
Sautéed wild mushroom with
cream and taleggio cheese

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**Risotto Cozze**  
With mussels, courgette and prawns

**Malloredu Campidanese**  
Small shell pasta with fresh sausage,  
chilli, saffron and tomatoes

**Penne alla Romana**  
Chicken, mushrooms, tomato & cream

**Cannelloni**  
Spinach and ricotta cannelloni with  
tomato, béchamel and cheese

**Pizza Via Veneto**  
Chicken, caramelised red onion,  
garlic herb butter & crispy pancetta

**Pizza Americana**  
Pepperoni, red onion, sun kissed tomatoes

**Pizza Del Campo**  
Aubergine, courgette, artichokes, red onion,  
mushrooms & drizzled extra virgin olive oil

**Pizza Tricolore**  
With avocado, cherry tomato, rocket, parmesan

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Tiramisu ~ Cheesecake of the Day ~ Ice Cream

TRADITIONAL CHRISTMAS

LUNCH 12 ~ 4pm

2 courses £21.50
3 courses £27.50

DINNER from 4pm

2 courses £23.50
3 courses £29.50

Crostini Polenta
Marinated Mediterranean vegetables,
rocket and parmesan shavings

Chicken Liver Paté
Orange & apricot chutney, melba toast

Avocado & Seafood Salad
New Zealand mussels, crab meat, prawns, aioli dip

Duck
With wild mushrooms and sweet chilli sauce

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**Roast Turkey**  
Festive trimmings, seasonal vegetables & gravy

**Mediterranean Salmon**  
With cherry tomato, Mediterranean herbs  
white wine and asparagus

**Roast Beef**  
With roasted root vegetables & gravy

**Chicken**  
With mushrooms, pancetta, onions,  
red wine sauce and roast potatoes

**Ravioli (V)**  
Ricotta and Parmesan Ravioli, Cream and  
Porcini mushroom sauce

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Christmas Pudding
Cognac Cream

Chocolate Coated Profiteroles

Sticky Toffee Pudding

CHRISTMAS A LA CARTE

Gamberoni all'aglio ~ £9.50
King prawns & garlic butter

Bresaola ~ £8.75
Thinly sliced cured beef, sun dried tomatoes,
rocket and pecorino shavings

Fritto Misto ~ £8.50
Deep fried white bait, calamari and prawns
served with garlic mayo

Antipasto di Vegetali ~ £7.75
Grilled mixed vegetables marinated in
basil & extra virgin olive oil

Antipasto Sardo ~ £9.50
Sardinian sausage, cured ham, soft pecorino cheese,
mature pecorino cheese, olives, artichokes,
mixed peppers & Sardinian crisp bread

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**Filetto alla Griglia ~ £25.50**  
Fillet steak with grilled tomato, asparagus and  
mushroom served with red wine and balsamic sauce

**Agnello al Rosmarino ~ £17.50**  
Grilled lamb cutlet in rich red wine,  
garlic and rosemary sauce

**Pollo Zafferano ~ £16.95**  
Chicken breast, sautéed mushrooms,  
pancetta, saffron & cream

**Nonna Isella ~ £16.50**  
Chicken breast filled with Dolcelatte cheese,  
peppercorn sauce

**Saltimbocca alla Romana ~ £19.95**  
Sliced veal, parma ham, sage,  
white wine & butter with creamy rice

**Salsiccia di Maiale ~ £18.50**  
Sardinian pork sausage  
served with sautéed vegetables

**Pescatrice in Agliata ~ £18.95**  
Monkfish cooked in a red wine, garlic, capers,  
sun dried tomato sauce and chilli  
served with toasted bread

**Branzino al Gondoliere ~ £18.50**  
Seabass fillets, king prawns, chives,  
chilli butter & saffron potatoes

**Spaghetti alla Frutti di Mare ~ £14.95**  
Tiger prawns, baby clams, calamari,  
mussels, garlic & tomatoes

**Calzone Rusticano ~ £12.50**  
Filled with mozzarella, tomato, ham, salami & oregano

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Tartufo Nero
£4.95

**Vanilla Panna
Cotta**
£4.95

Cheeseboard
£7.95