

■ FESTIVE MENU ■

2 COURSES £28.95 | 3 COURSES £34.95

STARTERS

- ZUPPA DI VERDURE (V)
Tomato and vegetable soup served with homemade bread
- BRUSCHETTA AL POMODORO (V)
Beef tomato, garlic, fresh basil, red onions & toasted ciabatta
- FUNGHI ALLA CREMA (V)
Sautéed mushrooms with cream, white wine & parsley, served with bread
- GAMBERONI AURORA
Sautéed king prawns with garlic, chilli, white wine, tomato & a touch of cream
- PROSCIUTTO CAPRESE
Parma ham, mozzarella, olives, rocket salad & basil dressing
- CAPRINO FRITTO (V)
Fried breaded goat cheese, rocket salad & cranberry sauce
- INSALATA CAPRESE (V)
Beef tomato, mozzarella & basil dressing
- CROCCHETTE DI PESCE
Haddock & seabass fishcakes with garlic, olive oil, egg & breadcrumbs, served with sweet chilli dip

MAINS

- TACCHINO TRADIZIONALE
Roast turkey wrapped in pancetta with sage & stuffing, served with roasted potatoes, parsnip & Brussels sprouts
- RIBEYE STEAK +£6
28-day aged ribeye, garlic butter, parsley & side order
- SPEZZATINO DI MANZO
Slow-cooked beef with mushrooms, peppers, paprika, cream & brandy sauce, served with side order
- POLLO DIANA
succulent grilled chicken fillet, with sautéed mushrooms, dijon mustard, a splash of brandy, in a creamy sauce served with a side order
- PANCETTA ARROSTO
Slow-roasted pork belly with rosemary, sage, garlic & gravy
- SPIGOLA ALLA GRIGLIA
Marinated, grilled sea bass fillets with Italian herbs & side order
- COD FILLET
Pan-roasted cod steak with king prawns, cherry tomatoes & creamy Thermidor sauce
- PACCHERI AI FRUTTI DI MARE £21.95
Large pasta tubes tossed with king prawns, tender calamari, mussels – sautéed in garlic, white wine, and a touch of tomatoe , finished with fresh parsley
- RISOTTO SPINACI E CAPRINO (V)
Creamy arborio rice with spinach, roasted red peppers, garlic, white wine & crumbled goat's cheese

SIDE ORDERS

French Fries Roasted Potatoes Roasted Vegetables

DESSERTS

- TIRAMISÙ (N)
Classic Italian dessert with savoiardi biscuits, mascarpone, coffee & amaretto
- TORTA AI FRUTTI DI BOSCO (N)
Baked cheesecake with forest fruit sauce
- TRADITIONAL CHRISTMAS PUDDING (N)
Served warm with brandy sauce & redcurrants
- TORTINO AL CIOCCOLATO (N) (V)
Warm chocolate cake with vanilla ice cream

■■■ Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request We will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products

■ Available Monday to Saturday 12:00PM until 4:00PM Last Orders at 4:15PM Available
From 1st of December to 30th of December 2025 EXCLUDING 24 & 26 DECEMBER

■ A discretionary 7.5% service charge is added to your bill. This is shared equally among our team.