

# Christmas Season Menu 2018

*Brodo Di Pesce Alla Fregola Sarda*  
*Fresh Home-made Fish Soup with Fregola Sarda*

*Crespolini Di Ricotta & Spinaci (V)*  
*Baked Spinach & Ricotta Pancake*

*Pate` Della Casa Con Marmellata*  
*Warm Chicken Liver Pate', Red Onion Marmalade & Granary Toast*

*Prosciutto & Melone Dolce*  
*Cured Italian Ham & Honeydew Melon*

*Tagliatelle Al Ragu di Selvaggina*  
*Tagliatelle with Game Ragu & Pecorino Cheese*



*Arrosto Di Tacchino*  
*Roast Turkey with Pigs in Blanket, Stuffing & Fresh Cranberries*

*Pollo Alla Salvia*  
*Boneless Chicken Joint, Wrapped in Pancetta, Sage & White Wine*

*Filetto di Maiale Al Miele & Zenzero*  
*Pork Fillets with Honey, Soya, Chilly & Fresh Ginger*

*Trancio Di Nasello in Guazzetto Fresco*  
*Grilled Fresh Hake Fillet with Tomatoes, Olives & Capers*

*Lasagne Al Forno*  
*Home-made baked Lasagne*

*Parmigiana di Melanzane & Zucchine (V)*  
*Baked Aubergines & Courgettes with Tomatoes, Mozzarella, Basil & Parmesan*



*Legumi Del Giorno*  
*All Served With Fresh Seasonal Vegetables & Potatoes*



*Dessert*  
*Warm Panettone with Vanilla Ice Cream, Hot Chocolate Fudge Cake,*  
*Fresh Ginger Cheese Cake or Pannacotta with Forest Berries Coulis.*  
*(Selections of Italian Cheeses & Biscuits Extra £4.00)*

**Price £19.95**

**Friday & Saturday evening, Christmas season Menu Available for Extra £5.00**

*A pre booked menu selection would be required for large parties*

**Specials Starters Extra £4.00, Specials Main Courses Extra £5.00**

*Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you like to know about our ingredients*