

Christmas Dinner 2018

2 Courses £25.95 | 3 Courses £27.95

Starters

Zuppa di Natale or Zuppa del Giorno

Traditional Italian minestrone soup or Chef's soup of the day

Insalata Gamberoni e Anguria

Wild rocket and red onion salad with cherry tomatoes, Atlantic prawns and fresh watermelon pearls in a tangy Marie rose sauce

Cozze Aglio

Steamed mussels in a light garlic butter, white wine and parsley sauce served with garlic bread

Bruschetta Burrata

Toasted Italian bread topped with creamy buffalo mozzarella, Parma ham, crisp peashoots and basil & pinenut pesto dressing

Pera en Camicia

Poached pear in red wine and grenadine with creamy Dolcelatte cheese, roasted walnuts and a sweet red wine & balsamic dressing

Mains

Tacchino della Festa

Traditional Roast turkey served with sage & onion stuffing, chipolatas wrapped in bacon, roasted potatoes and seasonal vegetables in a rich rosemary, garlic & thyme demi glaze sauce

Branzino Gamberoni Zucca

Pan fried fillet of Seabass set on garlic diced potatoes, onions, cherry tomatoes and roasted butternut squash, topped with sautéed king prawns and a garlic, basil & pinenut dressing

Filetto Diane

Tender escalope of beef fillet with sautéed mushrooms, onions and tomato flambéed with Brandy and finished in a creamy French mustard and demi glaze sauce served with sautéed diced potatoes, broccoli and glazed baby carrots

Ravioli Spinaci e Ricotta

Chef's ravioli filled with ricotta cheese, baby leaf spinach and wild rocket in a sunblushed tomato sauce with parmesan cheese

Zucca Combination

An old classic, choose a half pizza and half pasta from below and combine together

Pasta with: Carbonara, Amatriciana, Arrabiata, Cajun Chicken | ***Pizza from:*** Margherita pizza with 2 toppings of your choice

Pollo Sassi

Roasted supreme of chicken with garlic, lemon and sage served with creamed potatoes, vegetables, parsnip crisps and garlic butter sauce

Desserts

Torta di Natale

Traditional Christmas pudding smothered in brandy sauce

Formaggio e Biscotti

Chef's selection of cheeses served with poached pear, grapes, beetroot & red onion chutney and biscuits

Torta di Formaggio

Chef's homemade cheesecake. Please ask server

Duet di Gelato

Duo of mixed ice-cream

A discretionary 10% service charge will be applied to tables of 6 or more (food only)