

Christmas Dinner 2019 - 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 en Ananas

Grilled pineapple topped with North Atlantic prawns bound in a tangy Marie rose dressing, finished with wild rocket

Cozze Rosso

Steamed mussels in a spicy tomato and basil arrabiatta sauce, served with garlic bread

Bruschetta Burrata

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

Ravioli Zucca

Chef's ravioli pasta filled with creamy butternut squash, finished with a creamy tomato and mascarpone sauce, topped with pecorino cheese

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 baby leaf spinach, finished with king prawns, toasted almonds and a pesto 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

Casarecce Zucchini en Pomodoro Secchi

Casarecce pasta tossed with freshly grated courgettes, sun dried tomatoes and red onions, served in a light garlic & chilli aglio oli

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 Saltimbocca

Escalopes of pan fried chicken wrapped in Parma ham and fresh sage, set on a bed of sautéed potatoes and tender stem broccoli, finished in a light garlic, lemon & white wine demi glaze 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)