

Christmas Lunch 2018

2 Courses £14.95 | 3 Courses £16.95

Starters

Zuppa di Natale or Zuppa del Giorno

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

Arancini di Maiale

Chef's homemade Italian rice balls bound with pulled pork, peas, onion and fresh red chillies dressed in a panko crumb, shallow fried and served with arrabiata sauce

Pate de Sgombro Affumicato

Chef's homemade smoked mackerel pate served with tomato and cucumber relish and warm toast

Funghi Granello di Pepe

Sautéed garlic mushrooms bound in a creamy peppercorn & brandy sauce, served with toasted ciabatta bread

Mains

Tacchino della Festa

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

Branzino Cavolo

Pan fried fillet of Seabass set on a bed of sautéed garlic diced potatoes, red onion, cherry tomatoes and braised savoy cabbage finished with a pesto dressing and crisp peashoots

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 Scozze Rosso

Chargrilled butterflied breast of chicken in a pink peppercorn & brandy sauce served with Stornoway black pudding mash and parsnip crisps

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

Desserts

Torta di Natale

Traditional Christmas pudding smothered in Brandy sauce

Torta di Formaggio

Chef's homemade cheesecake with fruit coulis. Please ask server

Tiramisu Lampone Cioccolato

Chef's homemade raspberry and white chocolate tiramisu served with a white chocolate & Bailey's sauce

Duet di Gelato

Duo of mixed ice-cream