



FESTIVE MENU 2023
3 COURSES - £39
VEGETARIAN OPTIONS - £29.5

GAMBERONI ALL'AGLIO
*King prawns in garlic butter with
cherry tomatoes & fresh chilli*

MINISTRONE TOSCANA
Traditional Italian vegetable soup

PATÉ DELLA CASA
Homemade chicken liver pate

INSALATA VERDE E FAGIOLI CANNELLINI
*Mixed leaves, artichokes, olives, asparagus,
cannellini beans & Gorgonzola dressing*

~ 0 ~

CODA DI ROSPO AI CAPPERI
*Medallions of monkfish pan fried with
capers, chilli & cherry tomatoes*

LUNETTE BURRO E SALVIA
*Aubergine and Scamorza cheese ravioli,
tossed though browned butter and sage*

BISTECCA AL PEPE VERDE (£8 supplement)
Sirloin steak with a peppercorn sauce

POLLO CACCIATORA
*Supreme of chicken cooked in white wine
with tomatoes, with onions, mixed mushrooms & herbs*

*Our meat and fish dishes are served with potatoes and vegetables.
The 'Lunette' are served with chef's salad*

~ 0 ~

PANNA COTTA
Set vanilla cream served with Amarena cherries

TIRAMISÙ
*Layers of coffee-dipped savoiardi fingers,
chocolate and a light mascarpone cream*

SORBETTI DI FRUTTA
*Choose from Passion Fruit, Lemon and
Fruits of the forest*