

## *Sample Menu*

# CHRISTMAS MENU

THREE COURSES & GLASS OF PROSECCO

## APPETIZER

### **Zuppa Di Minestrone (V)**

Traditional Chunky Vegetable soup

### **Tortine Di Pesce Con Insalata**

Fish Cake Served With Carrot & Fennel Salad

### **Le Polpette Napoli**

Oven Baked Beef Meatballs In A Napoli Sauce, Topped With Parmesan Cheese

### **La Caprese (V)**

Slices Of Buffalo Mozzarella, Tomatoes, Basil And Extra Virgin Olive Oil

## MAIN COURSE

### **Tacchino All'Italiana:**

Turkey Escalope's In A Creamy Marsala Sauce With Wild Mushrooms Served With Italian Pork Sausages  
Wrapped In Pancetta On A Roast Onion & Mash

### **Bistecca Con Salsa Di Vino Rosso**

Sirloin Steak Cooked With Mushrooms, Onions, Tomatoes & Demi-glace Sauce  
Served With Roast Potatoes

### **Salmone Pepato**

Salmon Fillet In Black Pepper Crust Served With Sweet Roast Peppers & Mash Potatoes

### **Pollo Al Pepe**

Lightly Grilled Chicken Breast In Brandy, Peppercorn & Cream Sauce Served With Roast Potatoes

### **Linguine Zafferano**

Linguine Pasta With Mixed Sea Food In A Cream & Saffron Sauce

### **Cannelloni Ricotta & Spinaci (V)**

Homemade Pasta Filled With Fresh Spinach And Ricotta Cheese Topped With Cherry Tomato Sauce

## DESSERT

### **Panettone alla Crema:**

Sweet And Soft Italian Cake, Topped With Homemade Vanilla Cream

### **Tiramisu**

Layers Of Sponge Soaked In Coffee With Cream And Dusted With Cocoa

### **Cheesecake Monterosa**

Mascarpone & Sweet Ricotta With Layers Of Delicate Sponge, Topped With Mix Berries

*12.5% service charge will be added to the final bill*

***Vegan & Gluten-Free & Halal Options Available***