



Christmas Menu

Starters

Bruschetta Pomodoro

Toasted ciabatta bread topped with cherry tomatoes, red onion, olives, fresh basil & basil oil

Pollo Miele Picante

Battered chicken breast chunks tossed in hot honey and dusted with grana padano & crushed chillies

Mozzarella Parma

A whole ball of fresh mozzarella served with Parma ham, cherry tomatoes, rocket & basil oil

Gamberoni Picante

King prawns, served in their shells, cooked in a spicy garlic butter with fresh chillies

Funghi Salsiccia Crema

Garlic mushrooms in creamy garlic & white wine sauce with Italian sausage & shaved grana padano

Main Courses

Penne Picante Al Forno

Spicy pasta bake with sliced chicken breast, diced chorizo, red onion, fresh chillies and mozzarella

Spaghetti Cambero Rosé

Grilled prawn skewer served atop a bed of spaghetti in a creamy garlic & tomato sauce with roasted peppers and courgette

Pizza Parma Funghi

Stone baked pizza with mozzarella, Parma ham, mushrooms, caramelised onion & rocket

Tagliatelle Salsiccia Bianca

Tagliatelle pasta ribbons with Italian sausage, spinach & cherry tomatoes in a creamy garlic & white wine sauce

Risotto Melanzane

Diced aubergine, cherry tomatoes, roasted peppers & olives in our classic garlic & tomato sauce.
Made with Italian arborio rice

2 Courses £22.00

3 Courses £27.00





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Dessert

Gingerbread Cookie

Warm & gooey gingerbread cookie, topped with vanilla gelato & candied pecans

Black Forest Brownie Torte

Chocolate brownie base topped with decadent ganache & a tangy cherry coulis.
Served with cherry ripple gelato

Spiced Orange Panna Cotta

Lightly spiced panna cotta, topped with orange segments and a silky orange glaze

Cocktails

Merry Mojito £11.50

Rum, lime juice, sugar syrup, fresh mint & cranberries. Topped with cranberry juice & soda,
Can also be made as a mocktail!

Salted Caramel Martini £11.50

Vodka, Baileys, & Salted Caramel syrup shaken together to create a warming, creamy cocktail.

Gin Bramble £9.50

Gin, Lemon juice, Orange juice & Grenadine, shaken & served over ice, with fresh Rosemary & Cranberries.
Can also be made as a mocktail

