

# CHRISTMAS LUNCH MENU

3 Courses £23.95 - Everyday 12pm to 4pm

## STARTERS

### ZUPPA DEL GIORNO

Fresh homemade soup of the day

### BRUSCHETTA (v)

Toasted Italian Bread topped with Chopped fresh Tomatoes, Garlic, Olives, Olive Oil, Basil & Oregano

### COZZE TARANTINA

Mussels cooked in white wine, garlic, parsley, black pepper and chilli.

### TRICOLORE (v)

Tomato & Mozzarella Salad Dressed With Olive Oil & Avocado

### COPPA DI GAMBERETTI

Freshwater Prawns On a Bed of Iceberg Lettuce & Cucumber

## MAINS

### TACCHINO NATALIZIO

Traditional slow roasted turkey, served with stuffing, pigs in blankets, Brussel sprouts, carrots, roast potatoes, Christmas Trimmings and a rich homemade gravy

### TAGLIATA DI MANZO

Medallions of fillet steak pan fried, topped with rocket, cherry tomato, and shaved parmesan served with crocchè of potato

### ORATA SCAPESE

Fillet of seabream in white vinegar, olive oil and parsley, served with courgettes and sautéed potatoes

### PIZZA OF YOUR CHOICE

Margherita (v): Plum Tomato, Mozzarella & Fresh Basil

Pepperoni: Spicy Salami, Garlic, Chillies, Tomato & Mozzarella

Vegetariana (v): Aubergine, Courgettes, Peppers, Tomato and Mozzarella

### CHOICE OF PASTA

Spaghetti Bolognese: Spaghetti with Ground Beef & Tomato Sauce

Spaghetti Carbonara: Bacon, Cream, Free Range Egg & topped with Parmesan Cheese

Fusilli Del Vegetariano (v): Pasta cooked with carrots, courgettes, peas, cherry tomatoes, onions in a garlic - and fresh basil sauce

### SUNDAY EXTRA:

**Arrosto di Agnello:** Best leg of Roast Lamb with a rich of homemade gravy and mixed vegetables and potatoes

**Arrosto di Manzo:** Finest Roast Beef with a rich of homemade gravy and mixed vegetables and potatoes

## DESSERTS

Tiramisu / Profiteroles / Panettone / Christmas Pudding

Ice Cream (strawberry or vanilla)

Please make staff aware of any allergies.

10% Service Charge to be added to your final bill.

Available 24th November to 30th December 2025 (except 25th & 26th December)