Christmas Menu

Starter

(v) Cocktail di Gamberi £11.50
Peeled king prawns salad, dressed with maria rose sauce

Tortino di Salmone £10.50
Salmon & dill fish cake served with garlic dip

Bianchetti Fritti £10.50
Fried white bait, served with garlic dip

Calamari fritti £11.50
Panco coated calamari, served with garliic dip

(df) Gamberoni £15.00
Peeled King prawns in garlic, white wine chilli

Funghi al miele £10.00
mushrooms in garlic and honey sauce (v-vv-gf-df)

(v) Breaded Brie bites £10.50
Served with cranberry sauce

(v) Bruschetta pomodoro £9.00
Toasted bread topped with marinated tomato & red onions

Melenzane Parmigiana £11.50
(v) Grilled aubergine filled with mozzarella, parmesan cheese, rolled and baked in tomato & oregano sauce

Pizza Margherita £15.50

Extra toppings £1.50

Sides

Garlic bread £2.50 - Garlic bread with cheese £3.50 - Chips £5.00
Tomato & onion salad £5.50 - Mixed Salad £5.50
Bread & olives £6.00 - Basket of bread £3.50 - Mixed Olives £4.00

Main Course

Risotto (gf-df)

Risotto mare e monti £22.50
King prawns, mussels, garlic, chilli & cherry tomato

Risotto Vegano £20.50
With roasted pepper, asparagus, onions, cherry tomato & basil (v-vv-df-gf)

Tagliatelle al Tartufo £22.00
Black summer truffle, anchovies, garlic, parmesan cheese & cream

Penne Primavera £22.00
With cream of courgette, garlic, basil & peeled king prawns

Lasagna al forno £20.00
Beef Lasagne traditional recipe

Spaghetti al Gambero £22.00
Peeled King prawns in garlic, chilli Cherry tomato & basil

Penne Spezzatino £22
With strips of fillet steak, garlic, basil & cherry tomato

Agnello al miele £28.00
Best end of lamb, cooked in red wine, mint & honey

Pollo Sorrentina £21.50
Breast of chicken, with, onions mushrooms topped with parma ham, melted mozzarella & finished in a creamy tomato sauce

Maiale con castagne £23
Medallion of pork cooked with chestnut, onions, honey & cream

Sogliola al Gambero £29.00
Fillet of lemon sole,with peeled (gf)king prawns, chives & cream

(gf)Spigola Livornese £26.00
Fillet of sea bass, cooked, with Garlic, olive, basil & cherry tomato