



Christmas Menu

Starters

Bruschetta Pomodoro

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

Polpette di Pomodoro

Oven baked beef meatballs in pomodoro sauce

Crostini Parma

Toasted ciabatta bread with fresh mozzarella, Parma ham, cracked pepper, extra virgin oil

Burrata

Cream filled ball of mozzarella served with rocket, cherry tomatoes & sliced peach

Funghi Salsiccia Caprina

Garlic mushrooms in pomodoro sauce with Italian sausage & goats cheese

Main Courses

Pollo Parma

Butterflied chicken breast wrapped in Parma ham and stuffed with fresh mozzarella.
Served in a creamy tomato sauce with saute potatoes and grilled vegetables.

Salmone di Miele

Honey & Chilli glazed salmon fillet, served with a lemon & pea risotto & grilled asparagus

Pizza Parma e Burrata

Tomato & garlic base pizza with Parma ham, topped with fresh basil, pesto & a whole ball of burrata cheese

Tagliatelle Gamberetti

Tagliatelle pasta ribbons with marinated tiger prawns and spinach in a creamy garlic & white wine sauce

Melanzane Al Forno

Rigatoni pasta with sunblushed tomatoes, aubergine, spinach & olives in our garlic & tomato sauce, topped with vegan 'mozzarella' and oven baked until crispy

2 Courses £24.00

3 Courses £30.00





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Dessert

Sticky Toffee Sundae

Warm sticky toffee sponge layered with homemade vanilla gelato, whipped cream & caramelised pecan pieces

Hazelnut Baileys Affogato

A shot of espresso poured over homemade baileys gelato laced with a creamy hazelnut sauce

Orange Chocolate Bombe

Homemade chocolate gelato dome with an oozing orange and brownie centre, encased in a crunchy chocolate shell

Gelato

Choose any 2 scoops from our wide selection - don't forget to check out our festive flavours!

Cocktails

Merry Mojito £9.50

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

Salted Caramel Martini £9.50

Vodka, Baileys, & Salted Caramel syrup shaken together to create a warming, creamy cocktail. Garnished with a light dusting of Cinnamon, with Caramel & Sea salt on the rim of the glass.

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!

