



MENU

Christmas



STARTERS

Minestrone   **£8.50**
Traditional Italian classic slow-simmer fresh, seasonal vegetables.

Perle di Salmone **£10.95**
Tender salmon rolled into a ball, baked until golden and served in a luscious cream sauce with fresh chives. A simple yet satisfying starter or main course.

Antipasto tradizionale di salumi  **£11.00**
A classic Italian platter of assorted cured meats, served with bread.


Antipasto vegetariano   **£10.50**
A classic selection of vegetables, lightly charred on the grill and drizzled with olive oil and fresh herbs.


Arancini Bolognese  **£9.00**
A classic Sicilian street food. These golden-fried risotto balls are made with Arborio rice and stuffed with a rich, slow-simmered beef ragu and melted mozzarella, served with bolognese sauce.


Calamari fritti **£9.50**
Tender squid rings, lightly battered and fried until golden brown. Served with a side of tartare sauce

MAINS


Rigatoni al ragu' di agnello **£18.50**
A rich and savory lamb ragu mince, slow-simmered with red wine, aromatic vegetables, and touch of demi glace, tossed with a classic rigatoni pasta.

Sialatielli allo scoglio  **£20.95**
Home made scialatiell pasta in a fresh and vibrant medley of mix sea food, gently sautéed in a delicate sauce of garlic, touch of cherry tomatoes, finished with a sprinkle of fresh parsley.

Risotto al profumo di sottobosco  **£19.45**
A luxurious and intensely flavorful arbirio risotto risotto, slow-cooked with a blend of wild mushrooms and shallots, finished with a touch of cream and parsley


Gnocchi tricolore  **£18.95**
A comforting bowl of trio colors of home made potato gnocchi, bathed in a rich and velvety cheese fondue sauce.

Paccheri Salsiccia e Friarielli **£20.95**
A true taste of Naples. Hearty Italian sausage and "friarielli" (a slightly bitter Neapolitan broccoli rabe) are sautéed with garlic and a hint of chili, then tossed with your choice of pasta. This rustic dish offers a perfect balance of savory sausage and earthy greens.

Ravioli caprese  **£19.45**
Homemade ravioli filled with a creamy blend of ricotta, parmesan, mozzarella and fresh basil, served with sweet cherry tomatoes sauce, flavorful dish that bursts with authentic Italian taste.

Stracotto di manzo **£25.95**
Tender beef short ribs, braised for hours until fork-tender and falling off the bone. Simmered in a rich, velvety sauce of red wine, and fresh herbs, this dish is the epitome of comfort and sophistication, served with creamy mashed potatoes.

Scaloppina al pepe verde  **£19.95**
A delicate, pan-seared chicken escallop, finished in a rich blend of brandy, cream, and green peppercorns sauce, which provide a savory-spicy warmth without being overpowering. Served with seasonal vegetables

Salmone  **M.P.**
A crisp-skinned fillet of Atlantic salmon, pan-seared to tender perfection, rests on a bed of savory, black cabbage. The dish is brightened with a delicate lemon beurre blanc sauce, creating a harmonious and sophisticated balance of rich and zesty flavors.

PLUS OPTIONAL 10% SERVICE CHARGE

**MERRY Christmas**
& HAPPY NEW YEAR