

STARTER

GARLIC BREAD (V) (VG)
with mozzarella cheese

**GARLIC, CHERRY TOMATO &
ROSEMARY BREAD (V)**
chefs special

BRUSHCHETTA (V)
fresh tomatoes, basil, red onion, basil pesto and
garlic on ciabatta bread

ITALIAN NACHOS (V)
crispy ricotta & spinach ravioli served with jalapenos,
basil pesto, melted parmesan cheese and
arrabiata sauce on the side

DEEP FRIED BRIE CHEESE (V)
brie cheese in breadcrumbs deep-fried until
melted served with mixed salad leaves & sweet
red onion marmalade

BURRATA, BABY TOMATOES & AVOCADO (V)
with extra virgin olive oil

THREE COLOUR SALAD (V)

the Italian flag, buffalo mozzarella, vine tomato
and avocado with fresh basil & olive oil.

CHORIZO SAUSAGES CASSEROLE
cooked in earth an ware dish with homemade tomato sauce &
vegetables served with toasted bread for dipping

MEATBALLS CASSEROLE (V)
slowly cooked in oven with red wine & tomato
sauce, served with ciabatta bread.

BEEF CARPACCIO
slices of fresh beef fillet, balsamic and pesto sauce virgin
olive oil topped with rocket & shaved parmesan cheese

SAUTEED BUTTERFLY KING PRAWNS
in garlic butter, spring onion, fresh
lemon juice, served with mash

FRIED CALAMARI RINGS
served with tartare sauce & mixed salad leaves

ITALIAN FISH SOUP
aromatic fish broth flavoured with mixed seafood,
served with toasted ciabatta.

MAIN COURSE

ANY PIZZA FROM EXTENSIVE ALA CARTE MENU

WILD MUSHROOM TAGLIATELLE (V) (VG)
wild mushrooms, cream sauce & parmesan

MELANZANE ALLA PARMIGIANA (V)
classic char-grilled aubergines, tomato sauce and parmesan
cooked in wood fired oven and served with mixed salad.

FRESH TURKEY
served with all the traditional trimmings & cranberry sauce

PAN FRIED SUPREME CHICKEN
with white wine mushroom sauce served with house fries

CHICKEN SCHNITZEL
served with chips and salad

PAN FRIED VEAL SCHNITZEL
veal escalope covered in bread crumbs, served
with spaghetti Bolognese

SPAGHETTI ALLA BOLOGNESE
the old school classic ragu of beef & parmesan

SPAGHETTI ALLA CARBONARA
the classic dish of spaghetti smoked pancetta,
onion, parmesan, pecorino Romano, milk & egg yolk

CLASSIC LASAGNE
layers of egg pasta, ragu of beef & lamb, béchamel sauce &
Grana Padano cheese served with mixed salad

CHAR-GRILLED MARINATED LAMB CUTLETS
lamb cutlet served with rosemary potatoes,
grilled asparagus and lamb jus

RIB-EYE STEAK
8oz rib-eye, served with salad and chips

CHAR-GRILLED FILLET SEA BASS
served with salad and chips

CHAR-GRILLED FILLET OF SALMON
with roasted potatoes & mixed vegetables

SEAFOOD LINGUINE
king prawns, mussels, calamari & clams cooked
with classic tomato sauce

KING PRAWN LINGUINE
Linguine pasta with king prawns garlic, olive oil, parsley, chilli
peppers & white wine, cream sauce or classic tomato sauce

DESSERT

CHRISTMAS PUDDING
with traditional custard

TRADITIONAL PANNA COTTA
a traditional Italian cooked cream dessert
topped with fruit of the forest sauce

HOME MADE APPLE PIE
served with homemade custard

TIRAMISU
a traditional Italian dessert with savoiardi
and mascarpone cream

BANOFFEE PIE
topped with fresh bananas and toffee sauce

PROFITEROLES SCURO
served with fresh cream

WARM CHOCOLATE BROWNIE

BAKED LOTUS BISCOFF CHEESECAKE
a crunch lotus biscoff biscuit base
topped with creamy baked cheesecake
and a layer of lotus biscoff spread.
Finished with lotus biscuit crumbs and
a fine chocolate drizzle.

MIXED FRUIT CRÉME BRÛLÉE

**SELECTION OF
ICE CREAMS OR SORBETS**

Lunch 40 • Dinner 45