

Menu available
12 Nov to 21 Dec and also from after Xmas to 7 Jan 2025

~ STARTER ~

MINISTRONE VEGAN

minestrone soup with vegetables, beans, chickpeas and lentils

MELANZANE ALLA PARMIGIANA V (vegan option)
layers of sliced and fried aubergine in tomato sauce,
parmesan cheese and basil

ANTIPASTO TERRA

selection of salami, parma ham, coppa, napoli, spianata,
mortadella, giardiniera and cheese

ARANCINI

sicilian style rice ball with ragù and peas coated
in breadcrumb and deep fried

TRIS DI PESCE FRITTO

golden fried butterfly breaded king prawns, whitebait, salt and
pepper squid with garnish of salad and garlic mayonnaise

~ MAIN ~

TONNO ALLA LIVORNESE

tuna steak in tomato sauce, anchovies, onions, garlic, capers and olives

INVOLTINO DI POLLO di NATALE

chicken breast rolled and stuffed with smoked speck ham and spinach in
a creamy gorgonzola cheese sauce

MAIALE AI FUNGHI

tender loin of pork in a rich red wine sauce and mushrooms

RAVIOLI VEGAN

homemade ravioli filled leeks, potatoes and garlic in delicate tomato sauce, basil,
cherry tomatoes and garlic

RISOTTO ALLA ZUCCA (vegan option)

risotto with pumpkin, guanciale, cream and parmigiano cheese

~ DESSERT ~

PANNA COTTA

creamy panna cotta with fruits of the forest

CHEESECAKE VEGAN

oaty biscuit base topped with a sweet vegan cheesecake style topping with fruit of the forest

PROFITEROLES

choux pastry filled with fresh cream and covered in a silky chocolate sauce

TIRAMISU

coffee and marsala liqueur soaked layers of sponge savoiardi with
creamy mascarpone cheese and dusting of cocoa powder

£35.00
per person
3 courses

Pre-order and £10 per person required to confirm your booking
Please advise if you have any dietary requirements
V is suitable for vegetarians