



Christmas  
2025



~ Starter ~

MINESTRONE Vegan

Minestrone soup with vegetables, beans, chickpeas and lentils

MELANZANE ALLA PARMIGIANA V

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 breadcrumbs and deep-fried

INSALATA DI MARE

Homemade seafood salad, Octopus, Cuttlefish, Calamari, Mussels, Prawns, fresh pepper, EVO olive oil, lemon juice

TRIS DI PESCE FRITTO

Fried butterfly breaded king prawns, whitebait, salt and pepper squid, 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 ALLA PIZZAIOLA

Tender loin of pork in tomato sauce, garlic, oregano, white wine, olives and capers

GNOCCHI AL PESTO Vegan

Homemade gnocchi in a rich pesto sauce of basil, garlic, pine nuts, vegan cheese, cherry tomatoes

RISOTTO AI FUNGHI V

Carnaroli Risotto with béchamel and mushroom sauce

~ Sweet ~

PANNA COTTA

Creamy panna cotta with fruits of the forest

CHEESECAKE Vegan

Oaty biscuit base with sweet vegan cheesecake-style topping with fruits of the forest

PROFITEROLES

Choux pastry filled with fresh cream, covered in a silky chocolate sauce

TIRAMISU

Coffee and Marsala liqueur soaked layers of sponge Savoiardi, mascarpone cheese, dusting of cocoa powder

2 courses - £30.95 per person

3 courses - £35.95 per person

Available near Christmas and New Year

A pre-order and £10 per person is required to confirm your booking

Discretionary service charge is added to bill

Please advise any dietary requirements

V suitable for vegetarians