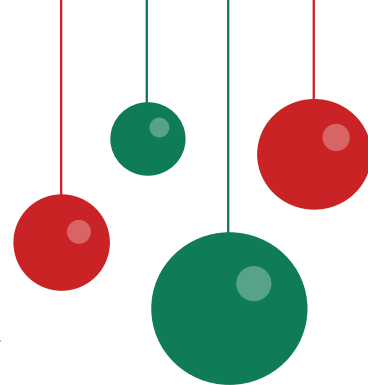




Christmas Menu

3 COURSES £35



Starters

Antipasto Italiano (GF)

Selection of Italian cured meats, mozzarella and marinated grilled vegetables

Antipasto Verdure (V) (GF)

Marinated grilled aubergines, courgettes and artichokes served with fresh mozzarella & avocado

Caprese (V)

Freshly sliced tomatoes, mozzarella & basil

Bruschetta (V) (VG)

Garlic bread topped with freshly chopped tomatoes & olive oil

Salmone Affumicato (GF)

Scottish smoked salmon topped with a crisp leaf salad

Zuppa Del Giorno (V) (VG) (GF)

Homemade vegetable soup

Pate Della Casa

Homemade chicken liver & wild mushroom pâté

Tortellini Bolognese

Fresh pasta stuffed with rich mince and tomato sauce

Cozze (GF)

Fresh mussels sautéed with white wine, garlic and a touch of tomato

Mains

Tacchino

Turkey breast filled with chipolata sausage, bacon, sage and onion stuffing, served with turkey gravy, seasonal vegetables & potatoes

Pollo Milanese

Breaded chicken breast, deep fried and served with chips

Salmone Al Porri

Pan-roasted Scottish salmon, creamed leek and Martini sauce with seasonal vegetables and potatoes

Bistecca Alla Griglia (GF) (Supplement £7.00)

Chargrilled sirloin steak, roasted vegetables and potatoes

Sauces (Supplement £4.00)

Pepper / Porcini / Diane

Agnolotti Porcini

Fresh pasta stuffed with wild mushrooms and ricotta, with wild mushroom, parmesan and truffle cream

Pollo Saltimbocca

Fresh sage and parma ham in a white wine demi-glace sauce

Penne Pollo Funghi Crema

Pasta tubes served with a chicken and mushroom cream sauce

Pizza

Freshly baked pizza topped with mozzarella & tomato and your choice of 3 toppings: Ham, pepperoni, chicken, tuna, mushrooms, sweetcorn, pineapple, mixed peppers, jalapeno peppers, onions, red onions, black olives, artichokes, pesto, chilli peppers

Desserts

Christmas Pudding • Tiramisu • Profiteroles • Panna Cotta (GF)
Cheesecake • Gelati Assortiti • Giuliano Mess

Gluten-free and vegan options are always available. Please ask your waiter.