

Christmas menu

Glass of prosecco on arrival

STARTERS

Soup of the day

Arancini della casa

fried risotto balls, mushrooms & mozzarella, salad, balsamic & roast pepper mayo.

Fritto di gamberi

Pan fried prawns, garlic and chillies, in brandy and white wine sauce.

Parmigiana di Melanzane

Oven baked Aubergine rolls stuffed with ham and buffalo mozzarella, topped with tomato sauce and parmesan cheese.

MAINS

Sea bass al cartoccio

sea bass fillet, stuffed with, fennel, onions, dill and lemon, wrapped in foil and baked in the oven.

Veal

slices of veal, cooked in white wine and mushroom parmesan sauce

Pollo al Marsala

Fillet of chicken in home-made marsala sauce

All the above are served with side vegetables and mash potatoes

PASTA

Spaghetti Carbonara

Spaghetti with pan fried bacon and garlic, in a parmesan cream sauce.

Spaghetti alle vongole

Spaghetti with prawns, clams, garlic, chilli, cherry tomato, in white wine sauce

Penne Amatriciana

Penne, pan fried bacon, red onion, fresh chillies, garlic, red wine, tomato sauce.

Tagliatelle Boscaiola

Tagliatelle with chicken, pan fried bacon, mushrooms, parmesan cream sauce.

Cannelloni ai Funghi

oven baked ricotta and spinach cannelloni, mushrooms cream sauce,
topped with mozzarella cheese,

Butternut Squash Risotto

Slowly cooked Carnaroli rice in a butternut squash cream sauce,
topped with fresh ricotta cheese

PIZZA

Pepperoni

Pizza base, tomato sauce, mozzarella cheese, and spicy pepperoni

Meat feast

Pizza base, tomato sauce, mozzarella, ham, pepperoni, salami, chicken

Toscana

Pizza base, tomato sauce, mozzarella cheese, ham and mushrooms

Hawaiian

Pizza base, tomato sauce, mozzarella cheese, ham and pineapple

Vegetariana

Pizzaa base, tomato sauce, mozzarella cheese, grilled peppers, onions, mushrooms

Frutti di Mare

Pizza base, tomato sauce, mozzarella cheese, mussels, prawns, calamari

DESSERT

Tiramisu

Classic Italian Home-made tiramisu

Panna Cotta

Home-made Vanilla Panna Cotta

Cheese cake of the day

Served with vanilla ice-cream

Chocolate Fondant

Served warm with vanilla ice-cream

Tea & coffee

€ 28.00 PP