

STARTERS

PASTA FAGGIOLI

short pasta, cooked in cannellini beans, celery and vegetable stock (v,vg,)

HOME MADE PARMIGIANA Di BUFALA

lightly fried aubergines in a home made butter, topped with fresh bufala mozzarella and napoli sauce (v)

CAPOSANTE GRATINATE

pan fried scallops, topped with fresh spinach and Grana Padana cheese (gf)

CROCHETTE D` ANATRA

home made, hand crafted duck croquets, served on a bed of home made caramelised red onion

MAIN COURSE

RAVIOLI Di CINGHIALE

ravioli stuffed with wild boar, cooked in a home made sausage, red wine and tomato sauce with a touch of cream

RISSOTTO AI GAMBERONI E ZAFFERANO (gf)

arborio rice, cooked with king prawns, saffron and a touch of cream

STINCO DI ANGELO (gf)

Slow cooked lamb shank, served on a bed of sweet potato puree

LASAGNA VEGETALE (v)

sheet pasta layered with mediterranean vegetables, in a tomato and bechamel sauce, baked in the oven

VITELLO DELLA CASA

veal topside, topped with bufala mozzarella, covered in a sauce of creamed asparagus, with a touch of sambuca.

DESSERTS

MINCE PIE PANNA COTTA

home made mince pie stuffing panna cotta, with a touch of vanilla Galliano

CHOCOLATE LOG GELATO

Chocolate Christmas log ice cream

TIRAMISU DELLA CASA

Home made tiramisu

TEA OR COFFEE AND AFTER EIGHT MINTS

Lunch £24.95 Dinner £29.95