

STARTERS

PASTA FAGIOLI

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

HOME MADE PARMIGIANA Di BUFALA

Lighty fried aubergines in a home-made butter, topped with fresh bufala mozzarella and Napoli sauce **(v)**

CAPELANTE GRATINATE

Pan-fried scallops topped with fresh spinach and Grana Padana cheese **(gf)**

CROCHETTE D'ANATRA

Hand-crafted duck croquettes 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

RISOTTO 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)**

Sheets of pasta layered with fresh Mediterranean vegetables in a tomato and bechemel 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 stuffed 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