

DINNER £18.95 – 2 courses £21.95 – 3 courses

Starters

Zuppa Di Porri E Patata
Leek and potato soup

Salmone Affumicato
Scottish smoked salmon, beetroot, fennel and horseradish cream

Pera cotta in camicia
Poached pear with marinated goats cheese, forest fruit jus and croutons

Patè di fegato di pollo
Chicken liver pate served with homemade chutney and toast

Pancetta di maiale
Pork belly and black pudding with a red wine sauce

Funghi Gorgonzola
Grilled breakfast mushrooms, with garlic, a gorgonzola sauce on ciabatta

Main Courses

Tacchino Arrosto
Roasted breast of local turkey, Tuscan sausage wrapped in pancetta, sweet onion and thyme stuffing, marsala jus

Fillete Di Branzino
Seabass fillets with a lemon and parsley cream, sautéed potato and spinach

Pollo Con Pancetta
Roast chicken breast with a baby onion, smoked bacon and red wine sauce served with roast potato

Spalla di Agnello
Slow cooked lamb shoulder, with mashed potato, buttered vegetables and a red wine sauce

Risotto zucca e salvia
Aborio rice with butternut squash, bacon and sage

Pizza Tiggis
With salame, mushroom, ham, mozzarella cheese and tomato

Linguine Alla Cozze
Flat spaghetti with fresh mussels and squid in a garlic, tomato and chilli

Ravioli Formaggio
Ravioli filled with ricotta and spinach with a basil, tomato and chilli sauce

Desserts

Pannacotta

Tiramisu

Christmas Pudding