

iorno di N

£100.00

Bellini Cocktail - Welcome drink



Poppiete di Salmone

(Smoked salmon filled with prawns, crab, mayonnaise and paprika)

Proscíutto e frutta fresca

(Parma ham with fresh fruit)

Gírasolí dí Rícotta e Asparagí

(Ravioli filled with ricotta cheese and asparagus, cooked in butter and sage) V



(Lemon Sorbet served with Lemoncello)



Tacchino di Natale

(Roast Turkey with shallots, sausages in bacon and Madeira wine sauce)

Medaglioni di Filetto al Barolo

(Fillet steak cooked with mushrooms and Barolo wine sauce)

Spigola alla Mugnaia

(Sea bass in white wine, butter and lemon sauce)

Gnocchí rípiení con Pesto

(Potato dumplings filled with pesto, cooked in olive oil, garlic, tomato & basil) V

Lobster Tail Linguine

(Tossed with garlic, basil, tomato & a hint of chilli)



Cheese & Biscuits

Tíramíssu

Passion Fruit Panna Cotta served with fruit Panettone Bread & Butter Pudding (served warm)



Please let us know of your dietary needs or allergies before ordering. 10% Service charge