



CHRISTMAS DINNER MENU

3 COURSES £24.95

Starters

ZUPPA DEL GIORNO *v*

Seasonal soup of the day, rustic roll, butter

ASPARAGI

Charred asparagus, poached egg,
Parma ham, lemon Hollandaise

BRUSCHETTA *v*

Toasted walnut bread, Goat's cheese,
aged balsamic, tomato relish

PATE DI ANATRA

Duck & orange pate, toasted brioche

GAMBERONI

Pan fried king prawns Garlic, smokey pesto and rustic roll

Main Courses

PROSCIUTTO ARROSTO

Honey glazed ham, wholegrain mustard,
mash and wilted leaves

POLLO

Chicken Supreme, stuffed with apricots & pesto
wrapped in Parma ham with fondant
potato & wilted greens

MERLUZZO

Oven baked cod wrapped in Parma ham,
pea, mint & asparagus risotto

PIZZA ISOLA

Stornoway black pudding, buffalo mozzarella,
smoked bacon, cherry tomatoes

PIZZA PRIMAVERA *v*

Goat's cheese, artichokes, spinach,
roasted peppers

PIZZA VEDURE *v*

Peppers, black olives

PENNE AL PESTO *v*

Courgette pesto, cherry tomatoes

RIGATONI SALSICCIA

Italian sausage, red onion,
chillies, tomato

LINGUINE GAMBERONI

King prawns, cherry tomatoes, pesto

Desserts

TIRAMISU

espresso & liqueur soaked sponge,
mascarpone cream, cocoa powder

PANNA COTTA

Vanilla, white chocolate, strawberry coulis, basil
syrup, crushed honeycomb

APPLE & PEAR CRUMBLE

with vanilla ice cream

GELATO MISTO

Italian vanilla, double chocolate, strawberry

CHOCOLATE BROWNIE

with chocolate sauce and vanilla ice cream

PANETTONE BREAD & BUTTER PUDDING

Served with a delicious crème anglaise

FOR TABLES OF 6 OR MORE, A DISCRETIONARY SERVICE CHARGE OF 10% IS APPLIED TO THE TOTAL BILL.
SOME DISHES MAY CONTAIN TRACES OF NUTS.