



# 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

### TAGLIATELLE AL SALMONE

Smoked salmon, cherry tomatoes, cream

## 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.