

Set Christmas Menu



& Primi - Starlers

Pâté

Pậté served with warm toast and crispy salad garnish

Cornetto di' Salmone

Thinly sliced smoked salmon topped with the best prawns in a rose marie squce, served with garnish on a crispy lettuce bed

Coppa di Gamberetti

Succulent Norwegian prawns topped with rose marie sauce served on a bed of crispy iceberg lettuce with garnish and bread

Bruschetta Italiano v

Lightly toasted bread topped with ripe tomatoes, fresh garlic and basil. Drizzled with tuscan extra virgin olive oil.

Funghi Dolcelatte v

Mushrooms filled with famous Italian dolcelatte cheese coated in Italian breadcrumbs served on a bed of lettuce

Polpette

Chef's special Italian recipe, Traditional homemade meat balls in a red wine & tomato sauce, with a hint of fresh garlic (served with Foccacia)

Pizza all' Aglio v

In house freshly baked Traditional style pizza with italian plum tomatoes, fresh garlic, topped with a sprinkling of blended cheeses

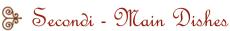
Zuppa del Giorno

Homemade soup served with Foccacia (Please ask which soup is available)

£29.90

per

person



Tacchino Arrosto

Traditional roast crown of Norfolk turkey, served with all the trimmings & homemade gravy

Pizza Rustico v

A selection of grilled vegetables & a light drizzle of fresh garlic olive oil

Fiorentia v

Spinach, parmesan and a free range egg with garlic & olives

Lasagne

A homely dish of baked pasta layered with our chef's homemade bolognaise sauce, béchamel & parmesan

Amore Risotto Speciale

A tasty combination of char-grilled chicken breast, prawns, anchovies, baby spinach, onions & asparagus spears, cooked with fresh basil, a hint of tomato & fresh ground black pepper

Pollo Alla Cacciatora

Chicken breast coated with mushrooms and shallots, a hint of red wine and fresh garlic in a pomodoro sauce topped with fresh basil

Filleted Sea-bass

Seasoned & grilled. Enhance your dish with one of our homemade sauces Limone, Dijon or Pomodoro Sauce

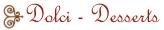
Pollo al Pepe Verde

Char-grilled chicken breast cooked in a cream squce with fresh green peppercorns; a hint of Dijon mustard, white wine & brandy

Filetto Alla Griglia

Fillet steak, chargrilled to your liking served with shallow fried mushrooms & onion rings choice of squces: Pepe, Diane or Boscaiola

Due to the presence of nuts in some dishes we cannot augrantee the absence of nut traces in our dishes.



Full dessert mean available

Please note all Dishes are served with a garnish and a choice of french fries, wedges, rice, butter tossed pasta or seasonal vegetables

Please note Gluten free dishes available

