Christmas Day Menu

4 Courses £95 Per Person | Children (5-12 Years) £45

Primi - Starters

Zuppa
Broccoli & stilton soup served with crispy parmesan croutons

Funghi Con Crema
Button mushrooms shallow fried with fresh garlic butter a hint of brandy finished in a cream sauce served with ciabatta bread

Polpete
(VEGAN OPTION AVAILABLE)
Chef's special Italian recipe, Traditional homemade meatballs in a red wine & tomato sauce, with a hint of fresh garlic (served with Ciabatta bread)

Cornetto Salmone
Thinly sliced smoked salmon topped with Norwegian prawns in a rose marie sauce, served with garnish on a crispy lettuce bed

Pate Della Casa
Pate served with warm toast and a crispy salad garnish - A favourite

Gamberoni Amore
Large succulent king prawns in shells cooked in a tangy garlic butter & fresh Sicilian lemon sauce with a hint of white wine & parsley

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

Secondi - Main Course

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

Lasagne
Traditional rustic homemade Italian recipe

Spinach & Ricotta Cannelloni
Made with fresh pasta tubesa

Pollo Dolcelatte
Tender chicken breast cooked with onions, mushrooms smoked bacon & dolcelatte cheese, finished in a cream sauce with a light sprinkling of black pepper

Filetto Alla Griglia
Chargrilled fillet steak cooked to your liking with a choice of Pepe sauce or Diane sauce

Amore Risotto Speciale
(Veg Option Available)
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 to bring out the full flavour

Salmon alla Griglia
Oven baked Scottish salmon, marinated with Italian herbs, Sicilian lemon juice, drizzled with Tuscan olive oil

Dolci - Desserts

Christmas Pudding
With brandy sauce

Tiramisu
A classic pick me up Italian dessert

DARK CHOCOLATE TRUFFLE TORTE
Silky chocolate sponge and Belgian chocolate truffle mousse

Panna Cotta
Traditional 'al naturale' Italian cream dessert with berry Jus

Caffe