

Buon Natale!

CHRISTMAS LUNCH

3 COURSES £19.

Available from 20th November SUNDAY to THURSDAY 12-4.30pm

STARTER

BRUSCHETTA AL POMODORO

Traditional tomato bruschetta, toasted Italian bread drizzled with fresh basil oil and balsamic glaze.

ARANCINO BIANCO

Traditional deep fried rice balls coated in breadcrumbs, filled with salami & mozzarella with a garlic mayo dip.

INSALATA CAPRESE

Buffalo mozzarella cheese, served with Italian red and yellow tomatoes, drizzled with fresh basil oil.

BRUSCHETTA TACCHINO E PROVOLA

Toasted Italian bread, topped with turkey, smoked provola cheese and cranberry sauce.

CROCCHETTE DI PATATE

Deep fried breaded potato croquettes stuffed with mozzarella. Served with sun-dried tomato mayo.

POLPETTE DELLO CHEF

Italian herb meatballs in a spicy Napoli sauce, topped with grated Pecorino cheese and served with a slice of garlic focaccia.

POLLO FRITTO

Chicken wings, lightly dusted in semolina served with a sun-dried tomato mayo.

MAIN

CHRISTMAS TURKEY DINNER

Traditional roast turkey served with all the trimmings.

LASAGNA CASARECCIA

Egg pasta layers with beef and pork Bolognese sauce, creamy bechamel and grated Grana Padano cheese.

PACCHERI CARBONARA

Mezze paccheri with fresh egg yolk, pancetta, pecorino cheese and black pepper.

PACCHERI ARRABIATA

Mezze paccheri with spicy garlic and tomato sauce, dry red chilli and olive oil.

RISOTTO BROCCOLI E TACCHINO

Creamy Italian risotto rice with turkey and broccoli, topped with parmesan and olive oil.

ORECCHIETTE ORTOLANA

Orecchiette with rustic tomato sauce, diced courgettes, aubergines, peppers and basil leaves.

SPAGHETTI POLPETTE

Fresh spaghetti, cooked in a Napoli sauce and our homemade meatballs.

PIZZA MARGHERITA

San Marzano tomato sauce, Fior di Latte mozzarella, fresh basil and EVO oil.

PIZZA VERDURETTA E SAN MARZANO

San Marzano tomato sauce, Fior di Latte mozzarella, dried courgettes, aubergines and peppers with basil leaves.

PIZZA POLLO PICCANTE

San Marzano tomato sauce, Fior di Latte mozzarella, chef's own spicy chicken breast recipe, oven roasted peppers, onions and fresh chilli.

PIZZA SPIANATA

San Marzano tomato sauce, Fior di Latte mozzarella topped with Italian spicy Salami.

PIZZA NATALE

San Marzano tomato sauce, fior di latte mozzarella, roasted turkey, oven roasted potatoes and cranberry sauce.

SALSICCIA TOSCANA ITALIANA

Italian sausage served with skin-on fries and beer mayo.

SUPREMA AI FUNGHI

Slowly cooked then chargrilled 7 oz chicken supreme. Served with mushroom sauce and skin-on fries.

SIRLOIN STEAK (+£10 supplement)

Chargrilled 8oz Scottish sirloin. Served with peppercorn sauce and skin-on fries.

PANCETTA E FONTAL BURGER

Beef burger with creamy Fontal cheese, pancetta, mixed leaf salad and beer flavoured mayo.

MAIS BURGER

Corn burger with Provola cheese, sun-dried tomatoes, Tropea red onion in sweet & sour sauce and red cabbage, served with beer mayo.

BURGER DI NATALE

Beef burger with pecorino cheese, roast turkey, mixed leaf and topped with cranberry spicy sauce.

DESSERT

BABA

Rum flavoured traditional Neapolitan yeast cake, topped with whipped cream and Nutella.

BIRRAMISU

Our signature homemade Tiramisu with ladyfinger biscuits soaked in our Black Stout beer and sprinkled with chocolate flakes.

CRANBERRY CHEESECAKE

ICE CREAM

3 scoops of Nardini double cream vanilla ice cream.

FRUIT SALAD

Mixed fresh fruit salad.


DOPPIO MALTO

 = VEGETARIAN