Christmas

2 courses meal € 24.90 per person 3 course meal € 29.90 per person

BOOK NOW 016719524

Starters

Zuppa del glorno Soup of the day.

Antipasto all'Italiana 2 (milk) 4 10 (wheat)
Small selection of thinly sliced Italian cured meats, cheeses and grilled vegetables.

Bruschetta Tricolore

2 (milk) 9 10 (wheat) •

Tomatoes, mushrooms and scamorza cheese, smoked salmon

Parmigiana di Melanzane

2 (mtlk) 10 (wheat)

Slices of aubergine layered with buffalo Mozzarella, Parmigiano, fresh basil and tomato sauce.

Saute di Cozze 9 10 (wheat) 13 14

Mussels with garlic, extra virgin olive oil, chili, fresh parsley and lemon.

Caprese 2 (milk)

Fresh buffalo mozzarella, tomatoes, fresh basil and extra virgin olive oil.

Main Courses

Ravioli Ricotta e Spinaci al Pomodoro

2 (mtlk) 6 10 (wheat)

Homemade pasta filled with ricotta cheese and spinach in a cherry tomato sauce.

Ravioli al tartufo in crema di Parmigiano

2 (mtlk) 6 10 (wheat)

Homemade ravioli filled with black truffle in a cremy sauce of Parmigiano cheese.

Orecchiette Ceci e Cozzee 4 14

Orecchiette pasta with chickpeas and mussels in cherry tomatoes sauce.

Spaghetti all'Amatriciana

2 (mtlk) 4 10 (wheat)

Spaghetti with pork cheek, pecorino cheese in tomato sauce.

Polpette al Sugo 2 (milk) 6 10 (wheat)
Italian meat balls in tomato sauce topped with
Parmesan cheese and served with roasted
potatoes.

Pollo ripieno 2 (milk) 4 10 (wheat)
Chicken filled with ham and cheese, served with roasted potatoes.

Branzino al forno 4 9

Sea-bass fillet baked with cherry tomatoes, white whine and fresh basil, served with roasted potatoes.

Desserts

Homemade Tiramisù 2 (milk) 6 10 (wheat)

Pannacotta 2 (milk) 9

Special Christmas Dessert 2 (milk) 6 10 (wheat)



ALLERGY INFORMATION

- 1 Peanuts 2 Dairy 3 Shellfish 4 Sulphites
- 5 Almonds 6 Eggs 7 Soy 8 Sesame seeds
- 9 Fish 10 Gluten 11 Mustard 12 Celery
- 13 Crustaceans 14 Molluscs 🐠 Vegetarian

