

OUR SPECIAL FESTIVE SET MENU

★ 2025 ★

2 COURSES £35 | WITH DESSERT £40

STARTER

Buffalo Mozzarella et Caviale di Melanzane

Buffalo mozzarella served with grilled aubergine caviar, caramelised onions and an olive oil & balsamic dressing.

Gamberi Rustici

Tiger prawns served with fresh diced tomato, garlic, chilli and fresh coriander ended with fresh lemon juice

Verdure Grigliate all'Aceto Balsamico

Grilled fresh vegetables in balsamic olive oil, fresh garlic and basil leaves

Carpaccio di Bresola

Thinly sliced cured beef, peppery rocket and shaved parmesan cheese

MAIN

Bistecca al Pepe Verde

Ribeye steak with a green peppercorn creamy sauce comes with grilled asparagus and triple cooked fries +£5

Branzino alla Mediterranea

Grilled sea bass with a lemon and garlic sauce, served with seasonal vegetables and roasted new potatoes

Risotto ai Funghi Porcini

Risotto with fresh and porcini mushrooms served with shaved parmesan cheese

Agnello a Cottura Lenta

Slow cooked lamb shank with mashed potatoes and balsamico aceto

Salmone alla Griglia con Rosmarino

Grilled salmon with mashed potato, sauteed baby spinach, cherry tomatoes and fresh rosemary

DESSERT

Homemade Tiramisu with Kahlúa

Homemade Lemon and Mango sorbetto

Homemade cheesecake topped with seasonal berries

FESTIVE GREETINGS TO ALL!