

# Christmas menu



Sta<u>rter</u>

GLASS OF PROSECCO ON ARRIVAL

#### BURRATA

WITH CHERRY TOMATOES & PESTO, SERVED ON A SLICE OF HOME—MADE SOURDOUGH BREAD

### MINI ARANCINI

TRUFFI F-FILLED WITH MUSHROOMS

#### CLASSIC PRAWN COCKTAIL

WITH ICELANDIC BARY PRAWNS SERVED WITH MARIE ROSE SAUCE AND SHREDDED BARY GEM LETTUCE

ALL SERVED WITH FOCACCIA BREAD WITH ROSMARINO (V)

# Main

### BISTECCA DUE SAPORI

RIBEYE STEAK WITH PEPPERCORN SAUCE, SERVED WITH VEGETABLES. SAUTÉ POTATOES

#### SWORD FISH

PAN—FRIED IN PARSLEY BUTTER SERVED WITH ASPARAGUS & SAUTÉ POTATOES

 $\begin{array}{c} \textbf{RAVIOLI} \\ \textbf{SPINACH AND RICOTTA CHEESE, IN A TOMATO \& CREAM SAUCE} \end{array}$ 

### POLLO DIAVOLA

CHICKEN THIGHS IN A SPICY TOMATO SAUCE SERVED WITH FRIED BROCCOLI TEMPURA AND SAUTÉ POTATOES

PIZZA OF YOUR CHOICE

## Desserts

We wish you a Merry Christmas!

BAR REMO



An optional service charge of 12.5% will be added to your bill