

CHRISTMAS MENU

-STARTERS-

POLPETTE AL FORNO £13

Baked spicy meat balls topped with napolitana sauce and mozzarella cheese served with toasted bread.

SALMONE AFFUMICATO £14

Smoked salmon, creme fraiche and water cress served with toasted fresh bread.

MELANZANE RIPIENE £12

Baked aubergine layers in napolitana sauce, mozzarella and cheese.

FORMAGGIO DI CAPRA CON PERE (v) £13

Baked goat cheese on homemade bread drizzled with honey and topped with freshly sliced pears.

-MAINS-

LAMB SHANK £23

Braised and velvety flavorful lamb shank cooked in red wine sauce and rosemary served with mash potatoes

ANATRA ALL' ARRANCIA £20

Seared duck breast cooked in Honey, fresh oranges and Grand marnier served with herb roasted potatoes.

FEGATO ALLA VENEZIANA £18

Pan fried calves liver cooked with red onion sages and balsamic vinegar served with mash potato.

RISSOTTO CON ASPARAGI E FUNGHI £15

Leak, mushroom, asparagus, cream risotto finished with lemon zest