



FESTIVE MENU 2021

3 COURSES - £32  
VEGETARIAN OPTIONS - £28

GAMBERONI ALL'AGLIO  
*King prawns in garlic butter with  
cherry tomatoes & fresh chilli*

MINISTRONE TOSCANA  
*Traditional Italian vegetable soup*

PATÉ DELLA CASA  
*Homemade chicken liver pate*

INSALATA VERDE E FAGIOLI CANNELLINI  
*Mixed leaves, artichokes, olives, asparagus,  
cannellini beans & Gorgonzola dressing*

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CODA DI ROSPO AI CAPPERI  
*Medallions of monkfish pan fried with  
capers, chilli & cherry tomatoes*

LUNETTE BURRO E SALVIA  
*Aubergine and Scamorza cheese ravioli,  
tossed though browned butter and sage*

BISTECCA AL PEPE VERDE (£8 supplement)  
*Sirloin steak with a peppercorn sauce*

CACCIUCCO LIVORNESE  
*Tomato based fish stew full of monkfish,  
salmon, prawns, mussels & calamari*

POLLO CACCIATORA  
*Supreme of chicken cooked in white wine  
with tomatoes, with onions, mixed mushrooms & herbs*

*Our meat and fish dishes are served with potatoes and vegetables.  
The 'Lunette' are served with chef's salad*

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PANNA COTTA  
*Set vanilla cream served with Amarena cherries*

TIRAMISÙ  
*Layers of coffee-dipped savoiardi fingers,  
chocolate and a light mascarpone cream*

SORBETTI DI FRUTTA  
*Choose from Passion Fruit, Lemon and  
Fruits of the forest*