



FESTIVE MENU 2024  
3 COURSES - £44  
VEGETARIAN OPTIONS - £36

MINISTRONE TOSCANA (vg)  
*Traditional Italian vegetable soup*

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

PATÉ DELLA CASA  
*Homemade chicken liver paté.  
Red onion chutney. Crostini*

INSALATA CAPRESE (v)(gf)  
*Sliced mozzarella & tomatoes, basil, rocket*

~ 0 ~

CODA DI ROSPO AI CAPPERI E OLIVE  
*Medallions of Monkfish in a tomato sauce with capers and olives.  
Potatoes & green beans*

LUNETTE BURRO E SALVIA (v)  
*Aubergine and Scamorza cheese ravioli, browned butter and sage.  
Rocket & parmesan salad with basil & pine kernels*

BISTECCA AL PEPE VERDE (£10 supplement)  
*Sirloin steak with a peppercorn sauce. Roasted carrot & potatoes*

SALTIMBOCCA DI TACCHINO ALLA ROMANA  
*Turkey escalope, prosciutto & sage. Artichoke & potatoes*

~ 0 ~

PANNA COTTA (v)(gf)  
*Set vanilla cream served with Amarena cherries*

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

SORBETTI DI FRUTTA (v)(gf)  
*Choose from Passion Fruit, Lemon and  
Fruits of the forest*