



CHRISTMAS EVENING MENU

Starter

1. **Gamberoni** *Pan fried tiger prawns and chilli in a white wine sauce, served in a bed of avocado and mixed leaves.*
2. **Sardines Alla Menta** *Grilled sardines topped with fresh mint and balsamic vinegar.*
3. **Insalata Dello Chef** *A rocket salad with anchovies, cherry tomatoes, sweet peppers and onions with marinated baby squid drizzled with olive oil*
4. **Asparagus All Forno** *Asparagus rolled in Parma ham baked in the oven, served with a rocket salad and pecorino cheese drizzled with olive oil.*
5. **Insalata Di Pollo** *Baby mozzarella, tomato and mixed leaves topped with grilled chicken strips and roasted pine nuts dressed with olive oil.*
6. **Zuppa** *A lentil soup with vegetables, Parma ham and a touch of chilli.*

Main Courses

1. **Rolle Di Tacchino** *Rolled breast of turkey, filled with onion, peas, smoked bacon, garlic, herbs and parmesan cheese topped with cranberry sauce. (Served with vegetables)*
2. **Agnello Sardo** *Roasted shank of lamb with herbs, topped with caramelised onion, in balsamic vinegar. (Served with vegetables or rice)*
3. **Bistecca Pepperoni** *Grilled sirloin steak with a sweet peppers and pink pepper corn in a red wine sauce. (Served with vegetables)*
4. **Spigola** *Grilled sea bass topped with spring onions, cherry tomatoes and basil in a white wine sauce.*
5. **Linguine Cape Sante** *Long pasta with scallops, prawns and courgette in a white wine and mascarpone sauce.*
6. **Risotto Aragosta** *Italian rice with lobster meat, asparagus and leeks in a light tomato sauce.*
7. **Penne Primavera** *Short pasta with broccoli, asparagus and mushroom in a saffron and wine sauce. Topped with roasted pine nuts.*

Desserts

Crepe Alla Chocolate

Served with a vanilla
ice cream

Tiramisu

Ice Cream

Chocolate/
vanilla/
strawberry

Lemon Sorbet

'v' = vegetarian

