



CHRISTMAS MENU

3 COURSES £22.95

STARTER

Garlic Bread with Pate di Olive (V) (VG)
Black olive pate

Rocket and Parmesan Salad (GF)

Traditional Brushetta (V)

Cherry tomatoes seasoned with salt and basil, buffalo mozzarella, garlic, oregano, black pepper, extra virgin olive oil served on our homemade bread
(Can be made **Vegan**. Ask for details)

Salmon Brushetta

Smoked salmon, mascarpone, chives served with wedge of lemon on our homemade bread

MAIN COURSE

(Pizzas and Festive pasta are also available as **Gluten Free**. Ask for details)

Ravioli (V)

Pasta filled in with porcini mushrooms and truffle served with cream and mushroom sauce

Pizza Natale

A very light tomato base, basil, fior di latte, potatoes, sundried tomatoes, pesto, gorgonzola
(Can be made **vegan** or **vegetarian**. Ask for details)

Pizza Campana

Tomato sauce, basil, fior di latte, salamino, fresh chillies, jalapenos

Xmas Cracker Pizza

Fior di latte, pulled turkey, cranberry sauce, pancetta, spinach, roasted potatoes

Festive Pasta

Tortiglioni pasta with pulled turkey, crispy pancetta, mushrooms, cream

DESSERT

Tiramisu (V)

Festive Panettone (V)

Italian sweet bread loaf (**Vegan panettone** available)

Affogato (V) (GF)

Vanilla ice cream served with a shot of espresso coffee poured over the top (**Vegan vanilla ice cream** available)

Apple Pie (V)

Served with cream or ice cream

Chocolate Brownie (V)

Served with ice cream

