



## CHRISTMAS FAYRE LUNCH

### STARTERS

#### **GNOCCHI ALLE ORTICHE**

Nettle flavoured potato dumpling with mix vegetables

#### **TORTINO DI PESCE**

Home made fish cake served w salad & dip

#### **ZUPPA DI NATALE**

Traditiona Christmas soup (leek & potatoes)

#### **PATE DELLA CASA**

Homemade chicken liver pate infused with port & served with toasted bread

### MAIN COURSES

#### **TACCHINO DI NATALE**

Traditional Christmas turkey

#### **BRANZINO AL NERO**

Mediterranean seabass fillet served with black ink tagliolini

#### **RAVIOLI VEGETARIANI**

Pasta parcel with spinach ricotta walnut and dolcelatte

#### **COSTINE D'AGNELLO ALLA SAN PIETRO**

Lamb chops slowly cooked on a red wine, garlic and mint sauce

#### **POLLO ALLA DIAVOLA**

Chicken breast fresh chilly, white wine & garlic sauce

### **DESSERTS**

CHRISTMAS PUDDING

HOME MADE TIRAMISU'

PROFITEROLES

2 COURSES £ 12.95

3 COURSES £ 15.95

£ 7.00 DEPOSIT PER PERSON(non refundable),ALL DEPOSITS MUST BE RECEIVED AT LEAST ONE WEEK PRIOR TO BOOKING  
An optional 10% service charge will be added to your bill



## CHRISTMAS FAYRE DINNER

### STARTERS

#### **RAVIOLI AL LIMONE**

Pasta parcel filled with cheese ,lemon zest and served on a light limoncello liqueur cream sauce

#### **TORTINO DI PESCE**

Home made fish cake served w salad & dip

#### **ZUPPA DI NATALE**

Traditional Christmas soup

#### **FEGATO ALLA VENEZIANA**

Adult calf liver with onions, garlic, red wine & chilli

#### **FUNGHI SANTARELLI**

Garlic mushroom with cream served with homemade toasted bread

### MAIN COURSES

#### **TACCHINO DI NATALE**

Traditional Christmas turkey

#### **CODA AL CAPPERO**

Panfried monkfish w tomato, anchovy, garlic, white wine and capers sauce

#### **PASTICCIO DI VERDURE**

Oven baked pasta w mixed vegetables tomato, bachemel cheese sauce

#### **COSTINE D'AGNELLO ALLA SAN PIETRO**

Lamb chops slowly cooked in a red wine, garlic and mint sauce

#### **PETTO D'ANATRA**

Duck breast with brandy & orange sauce

#### **BISTECCA GRIGLIATA**

Grilled sirloin steak served with pepper sauce

### **DESSERTS**

CHRISTMAS PUDDING

HOME MADE TIRAMISU'

PROFITEROLES

ITALIAN ICE CREAM

2 COURSES £ 15.95

3 COURSES £ 19.95

£ 7.00 DEPOSIT PER PERSON(non refundable),ALL DEPOSITS MUST BE RECEIVED AT LEAST ONE WEEK PRIOR TO BOOKING  
An optional 10% service charge will be added to your bill