

Christmas Party

2 COURSES £26.95 / 3 COURSES £31.95

STARTERS

Arancini Diavola

Arancini rice balls filled with Nduja and red onion.
Served with Napoleon Sauce

Polpette

Homemade beef and pancetta meatballs in a tomato sauce, topped with mozzarella and Parmesan cheese, served with a slice of fresh bread.

Costolette Di Maiale

Succulent, fall-off-the-bone pork finger ribs cooked in a fruity, sticky BBQ sauce.

Gamberoni Alla Diavola

King Prawns cooked with garlic, chilli, red onion, cherry tomatoes and white wine in a butter sauce. Served with fresh bread.

Caprino Al Pesto

Baked Goat's Cheese, wrapped in filo pastry, topped with pesto, served with a salad garnish. 6.95



MAINS

Rigatoni IL Padrino

Rigatoni pasta cooked with fillet steak, flames in Brandy, onions, mushrooms, dolcelatte cheese, cooked in a creamy tomato sauce.

Filletto (additional £7) or Rib-eye Steak (additional £5)

A choice of 30 day aged Blackgate fillet or Rib-eye steak cooked to your liking.
Served with seasonal vegetables or chips

Branzino Limone (additional £3)

Pan-fried seabass fillets served in a lemon butter sauce with mixed seasonal vegetables.

Salmone Griglia (additional £3)

Grilled salmon steak served with grilled king prawn and baby prawns in a creamy white wine tomato sauce and seasonal vegetables.

Linguine Gamberoni

Linguine pasta cooked with large king prawns, courgette, cherry tomatoes, fresh chilli and garlic in a white wine cream sauce.

Aglio E Olio

Spaghetti pasta cooked with asparagus, garlic, chilli, olive oil and Parmesan.
Topped with rocket leaves and Parmesan shavings.