Christmas Party Menn

Our delicious 2 course, 3 course Christmas menu is available 2 Courses: £19.90 per person / 3 Courses: £24.90 per person

Primi - Atarters

Pâté served with warm toast and crispy salad garnish

Coppa di Gamberetti

Succulent Norwegian prawns topped with rose marie sauce served on a bed of crispy iceberg lettuce with garnish and bread

Bruschetta Italiano 🕗

Lightly toasted bread topped with ripe tomatoes, fresh garlic and basil. Drizzled with tuscan extra virgin olive oil.

Funghi Dolcelatte 🕗

Mushrooms filled with famous Italian dolcelatte cheese coated in Italian breadcrumbs served on a bed of lettuce

Pizza all' Aglio 🕗

In house freshly baked Traditional style pizza with italian plum tomatoes, fresh garlic, topped with a sprinkling of blended cheeses

Zuppa del Giorno

Homemade soup served with Foccacia (Please ask which soup is available)

Contorni / Side Dishes

To accompany your pizza or pasta French Fries, Potato Wedges, Onion Rings, Mixed Salad, Green Salad, Garlic Pizza, Garlic Bread £3.45 each

Please note all supplement Dishes are served with a garnish and a choice of french fries, wedges, rice, butter tossed pasta or seasonal vegetables

Please note Gluten free dishes available

Due to the presence of nuts in some dishes we cannot guarantee the absence of nut traces in our dishes.

Secondi - Main Courses

Tacchino Arrosto (Supplement £4.90) Traditional roast crown of Norfolk turkey, served with all the trimmings & homemade gravy

Pizza Rustico A selection of grilled vegetables & a light drizzle of fresh garlic olive oil

Pizza Fiorentia @ Spinach, parmesan and a free range egg with garlic & olives

Lasagne A homely dish of baked pasta layered with our chef's homemade bolognaise sauce, béchamel & parmesan

Spinach & Ricotta Cannelloni 《 Made with fresh pasta tubes

Amore Risotto Speciale

A tasty combination of char-grilled chicken breast, prawns, anchovies, baby spinach, onions & asparagus spears, cooked with fresh basil, a hint of tomato & fresh ground black pepper

Pollo Alla Cacciatora

(Supplement £4.90) Chicken breast coated with mushrooms and shallots, a hint of red wine and fresh garlic in a pomodoro sauce topped with fresh basil

Pollo al Pepe Verde

(Supplement £4.90) Char-grilled chicken breast cooked in a cream sauce with fresh green peppercorns; a hint of Dijon mustard, white wine & brandy

Filetto Alla Griglia

(Supplement £8.9°) Fillet steak, chargrilled to your liking served with shallow fried mushrooms & onion rings choice of sauces: Pepe, Diane or Boscaiola

Salmon alla Griglia

(Supplement £4.90) Oven baked Scottish salmon, marinated with Italian herbs, Sicilian lemon juice, drizzled with Tuscan olive oil

Dolci - Desserts

Christmas Pudding with Brandy Sauce Panna Cotta

Traditional Italian dessert, vanilla flavour, drizzled with mixed beery compote

Profitroles

Fudge Cake

Italian Gelato Selection Our authentic Italian gelato is supplied direct from Italy