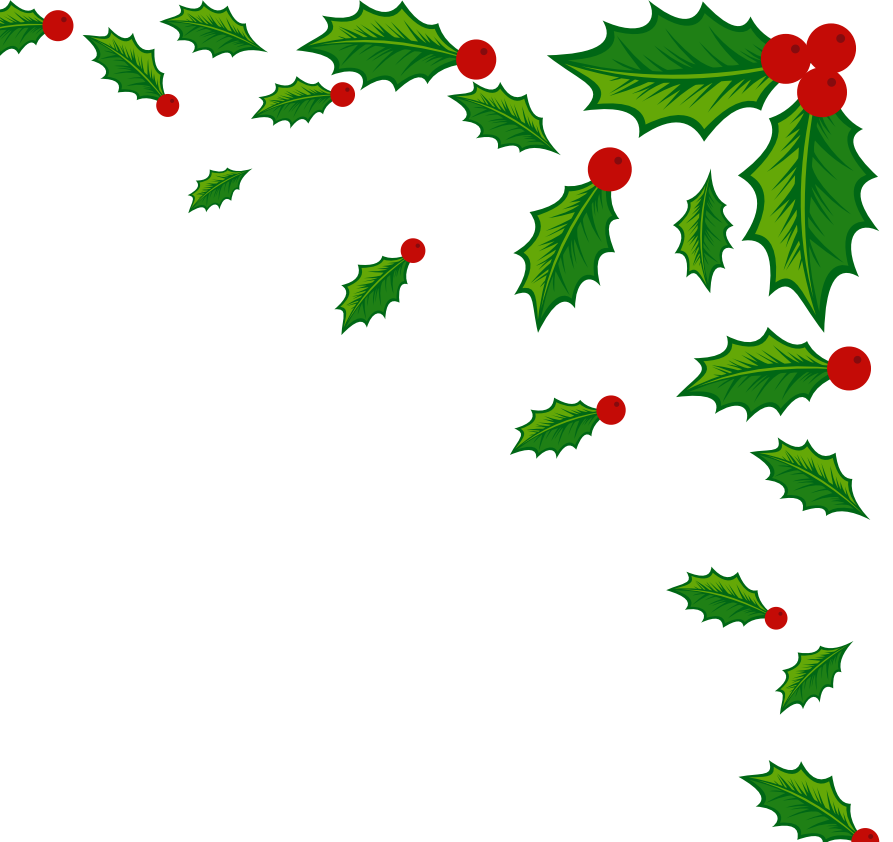
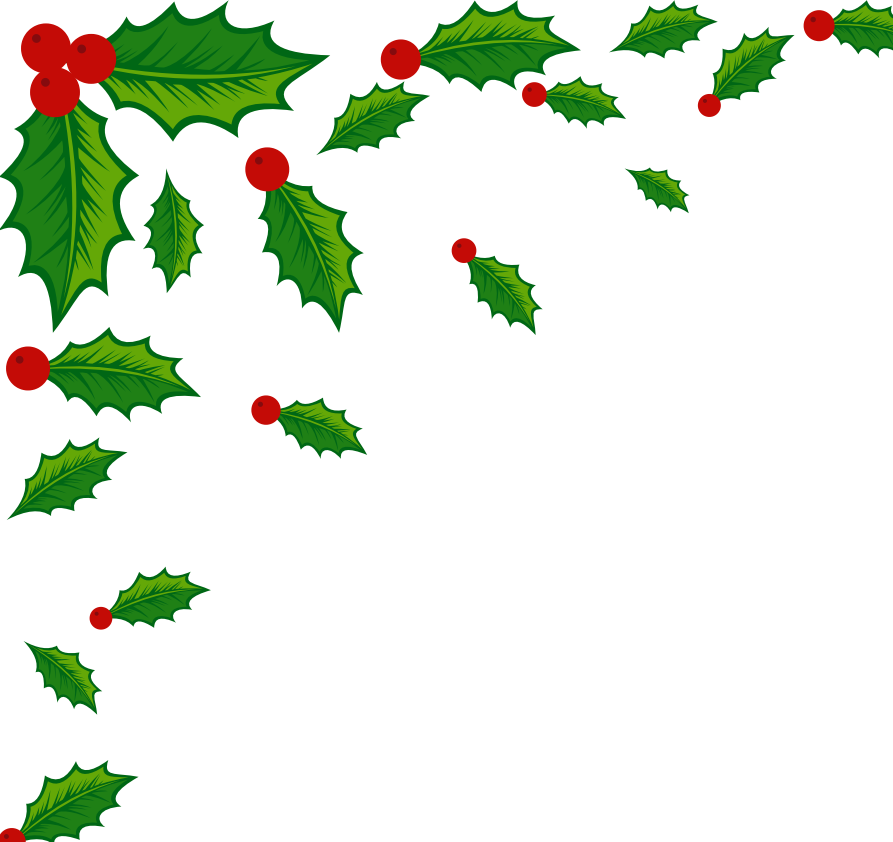




Christmas Eve and Boxing Day

2 Courses for £36.95

STARTERS

Pate Il Padrino

Homemade chicken liver pate finished with marsala wine and brandy. Served with fresh bread, butter and cranberry compote.

Cozze

Fresh mussels cooked in a garlic white wine cream sauce served with fresh bread.

Gamberoni Alla Diavola

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

Served with fresh bread

Arancini Diavola

Arancini rice balls with Nduja and red onion served with Neapolitan sauce.

Fungi Dolcelatte

Sauteed mushrooms cooked with white wine dolce latte cheese and cream served with fresh bread.

Calamari Fritti

Deep fried squid rings served on top of rocket salad with a side of garlic mayonnaise and a lemon wedge.

Costolette Di Maiale

Succulent pork loin chops cooked in a fruity, sticky barbecue sauce.

Mains

Ravioli Spinachi

Ravioli filled with spinach and ricotta cooked with sun dried tomatoes, peppers, white onion and spinach in a light butter tomato sauce.

Filletto

30 day aged prime Blackgate beef fillet cooked to your liking. Served with seasonal vegetables or chips.

Filletto Rossini

30 day aged prime Blackgate beef fillet cooked to your liking, topped with homemade pate served on a crouton with a port wine demi glace sauce

Ravioli Aragosta

Lobster ravioli cooked with onion, peppers, cherry tomatoes and baby prawn in a creamy garlic tomato sauce.

Pollo Principessa

Chicken breast rolled and stuffed with asparagus spears, wrapped in Parma Ham and served in a pancetta, asparagus, onion and white wine cream sauce. Served with a choice of mixed seasonal vegetables or chips.

Carre di Agnello

Slow cooked rack of lamb, served with mashed potatoes, mixed vegetables and homemade red wine sauce.

Calzone Volcano

Folded pizza with spicy salami. Nduja, ham, fresh chilli and onion, with Fior de latte cheese and Neapolitan sauce.

Rigatoni Il Padrino

Rigatoni pasta cooked with fillet steak flamed in brandy, onion, mushrooms, dolcelatte cheese and a creamy tomato sauce.

Aglio E Olio

Spaghetti pasta cooked with asparagus, garlic, chilli, olive oil and parmesan, topped with rocket leaves and parmesan shavings.

