



RISTORANTE · BAR · TERRACE

Festive Party Set Menu

Available: Monday - Sunday from 5pm, upon request, for tables of 8+ guests.

Please note: all guests must order from the same menu.

Starter

RIBOLLITA V

Traditional Tuscan soup with chunks of bread, mixed vegetables and beans

MOZZARELLA IN CARROZZA V

Deep fried breaded mozzarella with a tomato and basil sauce

FUNGHI ALL'AGLIO V

Garlic mushrooms on toasted bread

PATÈ DI FEGATO DI POLLO

Chicken liver and marsala pate with cranberry jelly and toasted bread

INVOLTINI DI MAIALE

Honey glazed pigs in blankets served with cranberry jelly

COCKTAIL DI GAMBERI

Traditional prawn cocktail with marie rose sauce

Main Course

TACCHINO ARROSTO

Roast turkey crown served with festive trimmings, seasonal vegetables and gravy

SALMONE IN PADELLA

Pan fried fillet of salmon with seasonal vegetables and a white wine, butter, chilli and cherry tomato sauce

MAIALE ARROSTO

Herb crusted roast pork served with mash potato, seasonal vegetables and jus

BISTRO RUMP STEAK

Served with roast carrots and parsnips, fries and a red wine and rosemary jus

POLLO ALLA CACCIATORA

Grilled flattened chicken breast with a tomato, garlic, mixed herb, olive and red wine sauce served with steamed rice

STROGANOFF AI FUNGHI V

Wild mushrooms stroganoff served with steamed rice

CANNELLONI V

Oven baked cannelloni filled with ricotta and spinach in a tomato sauce with béchamel and mozzarella

FETTUCCINE MARE E MONTI

Fettuccine with tiger prawns, pancetta, mixed mushrooms, cherry tomatoes, garlic and chilli

PENNE FRANCO

Penne with chicken, mushrooms, garlic, tomato, cream and parmesan

PIZZA ORTALANA V

Tomato, mozzarella, courgettes, peppers, artichokes and mushrooms

PIZZA AMERICANA

Tomato, mozzarella, peppers, spicy sausage, red onion and fresh chilli

PIZZA FRATELLI

Tomato, mozzarella, cured ham, rocket and parmesan shavings

Dessert

TIRAMISU CLASSICO

TRIPLE CHOCOLATE BROWNIE

Vanilla ice cream

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce

PANETTONE BREAD & BUTTER PUDDING

Custard, white chocolate and ice cream

VANILLA CHEESECAKE

Topped with cranberry coulis and mixed berries

2 COURSES 29 | 3 COURSES 35

If you have an allergy or intolerance to any particular ingredient please let us know. However, due to the open nature of our kitchen it is impossible for us to guarantee the complete absence of any allergens in our menu items, despite taking all necessary precautions in food preparation. Management reserves the right to withdraw or decline any offer at any time.

