

ANTIPASTI

ARANCINI AL FUNGHI (V)

WILD MUSHROOM RISOTTO BALLS WITH MOZZARELLA CENTRE

COZZE ALLA CARBONARA

FRESH MUSSELS IN GARLIC & PANCETTA CREAM WITH WARM BREAD

GAMBAS TABELLA (GF)

KING PRAWNS WRAPPED IN SMOKED SALMON WITH GARLIC & PARMESAN SAUCE

PATE DI FEGATO DI POLLO

CHICKEN LIVER PATE WITH ORANGE BUTTER, CRANBERRY SAUCE & TOASTED CIABATTA

GARLIC CIABATTA OR PIZZA (V)

PLAIN OR TOPPED WITH EITHER CHEESE, TOMATO OR CHILLI TOMATO

MAINS

SPIGOLA E CAVOLO NERO (GF)

FRESH SEABASS FILLET WITH CRUSHED NEW POTATOES & KALE TOPPED WITH SALSA VERDE

FILETTO AL RAFANO (GF) (£5.50 SUPPLEMENT)

6OZ FILLET STEAK WITH HORSERADISH MASHED POTATOES, BRUSSELS SPROUTS COOKED WITH PANCETTA & WILD MUSHROOM & BRANDY CREAM

CENA DI NATALE

TURKEY ROULADE WITH STUFFING WRAPPED IN BACON, ROASTED POTATOES AND ALL THE TRADITIONAL TRIMMINGS

RISOTTO AI FUNGHI E TARTUFO (V)

WILD MUSHROOM RISOTTO TOPPED WITH ROCKET & WHITE TRUFFLE OIL

PIZZA (ALL AVAILABLE GF)

PIZZA DI NATALE

CHRISTMAS DINNER ON A PIZZA. TURKEY, STUFFING, ROASTIES, VEGETABLES, MOZZARELLA & GRAVY

MARGHARITA (V)

TOMATO BASE TOPPED WITH MOZZARELLA & FRESH BASIL

TABELLA

KING PRAWN, FILLET STEAK, TOMATO, MOZZARELLA, TARRAGON MAYONNAISE & ROCKET

PUTTANESCA

ANCHOVIES, OLIVES, CAPERS, BASIL, TOMATO & MOZZARELLA

VERDURA (V)

ARTICHOKE, MUSHROOM, OLIVES, TOMATO & MOZZARELLA

PANCETTA E SOTTACETO

PANCETTA, GHERKIN, SPRING ONION, MOZZARELLA & CHILLI

PASTA (ALL AVAILABLE GF EXCEPT *)

SPAGHETTI VONGOLE

FRESH CLAMS COOKED IN GARLIC, CHILLI, LEMON AND EXTRA VIRGIN OLIVE OIL

PAPPARDELLE DI ZUCCA E NOCCIOLE (V)

SLOW ROASTED SQUASH PUREED WITH HAZELNUTS, FINISHED WITH CRISPY SAGE LEAVES

PAPPARDELLE AL RAGÙ DI MAIALE

BRAISED PORK CHEEKS IN RICH TOMATO, ROSEMARY & GARLIC SAUCE

SPAGHETTI CON GAMBERONI

KING PRAWNS COOKED WITH CHILLI & GARLIC IN TOMATO SAUCE

LASAGNE DI CARNE *

TRADITIONAL BEEF LASAGNE LAYERED WITH BEEF RAGU, BECHAMEL & CHEESE

PARMIGIANINO DI POLLO SPAGHETTI

BREADED CHICKEN BREAST WITH MELTED MOZZARELLA ON A BED OF SPAGHETTI

TOPPED WITH TOMATO & GARLIC SAUCE

SPAGHETTI BOLOGNESE

TRADITIONAL BEEF RAGU RICH IN FLAVOUR SERVED ON BED OF SPAGHETTI

SPAGHETTI CARBONARA

CRISPY SMOKED PANCETTA IN CREAM AND PARMESAN SAUCE

SIDES (ALL AVAILABLE GF EXCEPT *)

SKINNY FRIES £3.50

CHUNKY CHIPS £3.50

PARMESAN AND TRUFFLE FRIES £4.50

HALLOUMI FRIES £3.50

SIDE SALAD £4.00

ROCKET & PARMESAN SALAD £3.50

TOMATO & ONION SALAD £3.50

MARINATED OLIVES £4.50

TOMATO & MOZZARELLA £4.50

TOMATO AND BASIL BRUSHETTA £4.50 *

GARLIC BREAD PLAIN £4.00 *

GARLIC BREAD WITH CHEESE £4.50 *

SEASONED VEGETABLES £4.50

DESSERTS

TIRAMISU

HOMEMADE LAYERED DESSERT WITH COFFEE

SOAKED SPONGE FINGERS & MARSALA CREAM

PANNETONE PUDDING

ITALIAN 'BREAD & BUTTER' PUDDING

WITH VANILLA ICE CREAM

BALIEYS CREME BRULEE (GF)

INFUSED WITH BAILEYS LIQUEUR

TOPPED WITH CARAMELISED SUGAR

CHRISTMAS PUDDING

TRADITIONAL FRUIT SOAKED STEAMED

PUDDING WITH BRANDY CREAM