

CHRISTMAS MENU EVENING

STARTERS

PORCHETTA DELLA CASA

Pork belly cooked in red wine with a cream of
apple sauce

CROSTONE DI CAPRINO CON PROSCIUTTO DI PARMA

Goats cheese topped with
Parma ham

BROCCOLI & STILTON SOUP

Served with croutons

CROSTINI CON SALSICCIA E CREMA DI CERTOSA

Crostini with Italian sausage &
Certosa cheese

COCKTAIL DI GAMBERI, FRAGOLE E MENTA

Cocktail of sweet Icelandic prawns with
Strawberry & mint

FEGATINI DI POLLO ALLA ZINGARA

Chicken livers sautéed with onion peppers &
chillies. Finished with white wine

COSTOLETTE DI MAIALE BBQ

Classic spare pork ribs with Tiggis BBQ sauce

FRITTURINA DI CALAMARI

Deep fried rings of squid, carrots & courgette
served with our Tartar sauce

CARPACCIO DI TROTA SALMONATA MARINATA CON RAVANELLI E CIUFFFI DI FINOCCHIETTO

Carpaccio of Salmon trout marinated
with radish & fennel leaves

PATE DU CHEF

Smooth chicken liver pate served with
pizza garlic bread

CARPACCIO DI BACCALA CON PESCHE NOCI E PARMIGIANO CON SALSA DI MIRTILLI

Carpaccio of cod with peaches, walnuts,
Parmesan cheese & blueberry sauce

MAIN COURSE

ARROSTO DI TACCHINO

**Roast Turkey with sage & onion stuffing served
with chipolata sausage & seasonal vegetables**

POLLO BOSCAIONA

**Breast of chicken with wild & porcini
mushrooms in a white wine & cream sauce**

PIZZA TIGGIS

**With ham, hot salame, mushrooms, artichoke,
mozzarella cheese & tomato**

RAVIOLI DELLA CASA

**Fresh home made ravioli with scallops & prawn
in a creamy pink sauce**

POLLO LUCULLO

**Pan fried breast of chicken with spicy Italian
sausage, finely chopped peppers, sun blushed
tomatoes, white wine sauce with a touch of
tomato**

TORTELLINI RICOTTA E SPINACI v

**Pasta filled with ricotta cheese & spinach served
in a pink sauce**

BIGOLI DELLA CASA

**Freshly made thick Spaghetti with julienne of
baby squid & perfumed breadcrumbs**

STRACOTTO DI COSCIOTTO D'AGNELLO "MILLERBE"

**Slow cooked leg of lamb with mixed herbs
served with a red wine sauce**

PIZZA CAPRICCIOSA

**With ham, mushrooms, mozzarella cheese
& tomato**

PETTO D'ANATRA MARINATO

**Breast of duck marinated with carrots, leeks,
Soy sauce, lemongrass & tobasco**

SPEZZATINO DI MAIALE IN AGRODOLCE

**Sweet & sour diced fillet of pork served with
Saffron rice**

MERLUZZO AL ZAFFERANO

**Fresh cooked fillet of cod with prawns,
asparagus & saffron**

TWO COURSES £32.95

THREE COURSES £37.95

Inclusive of VAT no service charge

DOLCI

PANNACOTTA*PROFITEROLES

CHEESECAKE* TIRAMISU

CHOCOLATE FUDGE CAKE

CHRISTMAS PUDDING with brandy sauce