

Christmas Dinner menu

Starters

BRUSCHETTA SALSICCIA, PEPERONI E RICOTTA

Italian sausage sautéed with garlic, chilli, peppers, parsley and black olives served on toasted ciabatta and finished with fresh ricotta cheese

ZUPPA DI ASPARAGI E PATATE

Asparagus and potatoes soup served with croutons and a touch of cream

PARMIGIANA DI PESCE

Layers of sea bass, aubergines, capers and black olives with cherry tomatoes and mozzarella sauce

FUNGHI RIPIENI

Mushroom filled with dolcelatte cheese, courgettes, onion and touch of white wine backed with mozzarella cheese

CANNELLONI RICOTTA E SPINACI

Cannelloni tubes filled with ricotta cheese, spinach, garlic and mozzarella baked with tomato sauce, basil and mozzarella cheese

Mains

MEDAGLIONE AL TALEGGIO E PEPE VERDE

Chargrilled medallions of beef with taleggio cheese and green peppercorn sauce served with fried leek

TACCHINO MASCARPONE E FUNGHI

Succulent turkey breast cooked in mascarpone cheese and mushroom sauce

SPEZZATINO DI POLLO

Slowly cooked chicken with garlic, onion, chilli, rosemary, courgettes, peppers, aubergines, white wine and tomato sauce

ZUPPA DI PESCE

Cockles, mussels, prawns, king prawns, squid, sea bass and salmon cooked in a light cherry tomatoes, garlic, chilli and white wine sauce served with paccheri pasta

PASTA E PATATE AL FORNO

Traditional Italian pasta and potatoes, cooked with onion, celery, carrots, garlic, chilli and cherry tomatoes baked with parmesan and smoked scamorza cheese

TORRETTA DI MELENZANA CON CROCCHETTA DI PATATE

Layers of aubergine topped with mozzarella with bread crumbs potato crocchet. Served with a spicy tomato garlic and chilly chutney sauce and a touch of beciamella

Desserts

STICKY TOFFEE PUDDING

Served with hot caramel sauce and vanilla ice cream.

MONTEROSA CHEESECAKE

Mascarpone and ricotta cheesecake divided by a delicate layer of sponge cake, topped with a strawberry glaze and decorated with fresh strawberry

CAPRESE

Traditional Italian almond and chocolate cake served with hazelnut ice cream.

ITALIAN BREAD AND BUTTER PUDDING

Layers of Italian panettone with sultanas and double cream, served with hot custard and vanilla ice cream.



3 Course - £29.95

3 Course Meal & a Glass of Prosecco on Arrival! - £34.50

£10 Deposit Per Person Required

A 10% service charge applies for bookings of 6 people and over