



****Christmas 2019** 2 course £20.95, 3 course £23.95**

STARTERS

Porchetta Romana (GF*)

*Carpaccio of herb roasted Pork Belly served with sun-kissed tomatoes, grilled artichokes, rocket and a rosemary dip sauce
(Porchetta is the most iconic of Roman street food, Herb Roasted rolled pork belly, thinly sliced enjoyed cold)*

Caponata (V, VEG)

Sicilian Salad made of Aubergines, olives and capers dressed with a sweet and sour tomato sauce

Pappa al Pomodoro (V, VEG)

Traditional Tuscan fresh tomato and bread soup, fresh basil and extra virgin olive oil

Tomino Fritto (V)

Golden fried Toma Cheese served with homemade tomato and chilli Jam, rocket leaves and balsamic dressing (Toma is a soft cheese from Piedmont)

Triglia all'arancia

Orange and Mint marinated Fresh fillet of Red Mullet served with focaccia (also available as GF)*

MAINS

Tortellini di Pollo

Freshly homemade Tortellini filed with Chicken and N'duja, roasted almonds puree, served with shredded burrata and cherry tomato salad

Pesce Spada con Salsa Verde

Grilled Swordfish steak, Samphire, Cromer Crab Arancina, served with salsa verde (also available as GF)*

Lasagne Verdi (V)

Freshly homemade green lasagne layered with Pesto, roasted squash and Mediterranean vegetables, topped with grilled asparagus

Orecchiette con Cime di Rapa (V, VEG)

Orecchiette pasta tossed in a sauce of purple sprouting broccoli, cherry tomatoes, garlic, fresh chilli and extra virgin olive oil, served with a side of winter vegetable ragu

Spaghetti alle Cozze

Freshly Homemade Spaghetti tossed in garlic, cherry tomatoes and chilly with Fresh Brancaster Mussels

Polenta e Salsiccia (GF*)

Soft rosemary polenta, Sicilian style pork sausages,

Desserts

**Chocolate Brownie served
with strawberry sorbet (V)**

**Macedonia di Frutta
homemade fruit salad dressed
with fresh orange juice and
Maraschino, served with blood
orange sorbet (V, VEG, GF)**

**Homemade Pistachio
Tiramisu (V)**

Food allergies and intolerances:

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present.

*** Due to high volumes of flour used in our Kitchen, traces of Gluten may be present in all of our dishes.**

Not all ingredients are included in our description, for any dietary requirements please ask a member of staff



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our spicy arrabbiata sauce, served with winter vegetable ragu

Desserts

***Chocolate Brownie served
with strawberry sorbet (V)***

***Macedonia di Frutta
homemade fruit salad dressed
with fresh orange juice and
Maraschino, served with blood
orange sorbet (V, VEG, GF)***

***Homemade Pistachio
Tiramisu (V)***

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