



*Pranzo di Natale*



# Pranzo di Natale

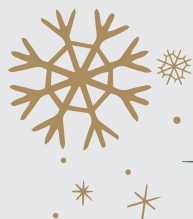
29 November – 31 December (exc. 25 Dec)

12-3pm

2 course 17.95 per person

3 course 22.95 per person

*Buon Natale!*



## Starters

### Zuppa Di Lenticchie (V)

Lentil soup, served with focaccia bread.

### Funghi Ripieni Vegana (V) (Veg)

Breaded mushrooms filled with vegan mozzarella and parsley, served with vegan garlic mayonnaise.

### Bruschetta Caprese (V)

Italian toasted garlic bread, topped with seasonal marinated tomatoes & mozzarella di bufala.

### Haggis Bonbons

Deep fried golden haggis, drizzled with our homemade peppercorn sauce.

### Cozze

Fresh Shetland mussels cooked in white, garlic & parsley sauce, served with garlic bread.

### Lasagna Fritta (V)

Deep fried lasagna with béchamel & Bolognese sauce, served on a bed of warm parmesan sauce.

## Mains

### Tacchino di Natale

Roasted turkey parcels, served with traditional trimmings.

### Pizza Santa Claus

Tomato sauce, mozzarella and two toppings of your choice.

### Spaghetti Gamberi e Chorizo

Napoli sauce, cherry tomatoes, chilli, prawns & chorizo.

### Branzino Pomodoro

Grilled seabass, topped with tomato sauce, onions & cherry tomatoes, served with potatoes.

### Lasagna al Ragú

Authentic Italian homemade beef lasagne.

### Risotto alla Crema di Zucchine (V) (Veg)

Italian Risotto cooked with cream of courgettes, asparagus & green peas.

### Penne di Natale

Penne cooked in aurora sauce with chicken, chilli & peppers.

## Dolci di Natale

### Panettone

Warm traditional Panettone served with warm custard.

### Sticky Toffee

Sticky toffee pudding, served with a scoop of ice-cream.

### Gelato

Ask for today's flavour.

### Vegan chocolate fudge cake

Served with vegan ice cream.



**Food allergies & intolerances:** before ordering please speak to a member of staff if you have any requirements. Some dishes may contain traces of nuts.