

Christmas Day Menu

3 Courses & a glass of Champagne



STARTER

CARPACCIO DI PESCE SPADA AL PEPE VERDE E ROSA

Slices of swordfish marinated in a cream of milk, olive oil, salt, green and pink pepper served on a bed of salad

AQUILOTTI SPECK E FORMAGGIO

Sliced speck with a heart of melted cheese and chives on a bed of rocket salad.

VITELLO TONNATO

Finely sliced loin of veal covered in a tuna-fish mayonnaise.

INSALATA DI VERDURE (V)

Chargrilled vegetable salad with basil and mozzarella



MAIN COURSE

TACCHINO ALL'ITALIANA

Turkey Escalope's in a creamy Marsala sauce with wild mushrooms Served with Italian Pork Sausages wrapped in Pancetta on a Roast Onion & Mash

BISTECCA DI MANZO AL RIBES ROSSO

Sirloin Steak cooked with bay tree, juniper berries, rosemary, salt, pepper, and white wine served with roast potatoes and a cream of currants

GAMBERONI AL FORNO

Fresh Prawns roasted in our wood oven with a sauce of parsley, lemon juice, olive oil, salt and pepper served with tomato and parsley salad

POLLO AL PEPPE ROSA

Lightly grilled Chicken breast in Brandy, Peppercorn & Cream sauce served with roast Potatoes

LINGUINE ZAFFERANO

Linguine pasta with mixed sea food in a cream & saffron sauce

LASAGNE AI FUNGHI PORCINI E CHAMPIGNON (V)

Layers of flat pasta with Porcini and Champignon mushrooms in a béchamel sause, cooked in our wood oven



DESSERT

MOUSSE AL LIMONE

Delicate lemon mousse on a soaked sponge base, topped with a thin layer of lemon glaze and decorated with finely drizzled chocolate

TIRAMISU

Layers of sponge soaked in liqueur coffee with cream and dusted with cocoa

CHEESECAKE MONTEROSA

Mascarpone and sweet ricotta with layers of delicate sponge, topped with strawberries and redcurrants

