

Christmas Menu

Lunch £22 per person bookings from 12noon – 4pm
Dinner £28 per person bookings from 4pm onwards

Selection of breads and olives for everyone to share

STARTERS

Funghi Ripieni

Breaded mushrooms, stuffed with minced meat, garlic and parsley, with chilli salsa

Fresh Mussels

Plump mussels cooked in our classic tomato & garlic sauce served with garlic bread

Minestrone or Vegetable Soup (v)

A large bowl of fresh soup served with bread

Pate

Homemade, silky smooth chicken liver pate served with toasted Italian bread

Insalata Caprese (v)

Fresh mozzarella, made locally lush vine tomatoes, olives, drizzled with extra virgin olive oil

Polpette

Vittoria's homemade meatballs in our tangy sweet & sour tomato sauce with a side of garlic bread

Calamari fritti

Crisp ringlets of fresh squid dusted in seasoned flour, lightly fried. With tartar sauce, all they need is a squeeze of fresh lemon

Caponata (v)

Italian ratatouille, our Chef's own recipe of sautéed aubergine, celery, tomato, olives and peppers with garlic bread to mop up the juices

MAIN

Sirloin al Pepe

A 200gm Sirloin steak cooked in green peppercorns, double cream, a splash of red wine and Worcester sauce, with a hint of tomato served with sautéed potatoes & vegetables

Pollo al whisky

Fresh chicken breast filled with Scotch haggis in a creamy whisky sauce with wild mushrooms served with sautéed potatoes & vegetables

Roast Beef

Slices of roast beef with a wild mushroom demi-glace sauce served with sautéed potatoes & vegetables

Christmas Turkey

Rolled turkey filled with carrots and courgette, turkey stuffing and 'pigs in blankets' in a gravy sauce served with sautéed potatoes & vegetables

Grilled Scotch salmon

Scottish salmon supreme grilled with a side of fresh chive and crème fraiche served with new potatoes & vegetables

Tagliatelle Pescatore

Many regulars tell us it's the best in town, chilli-sun-kissed tomato with mixed seafood & shellfish.

Risotto ai Funghi e Asparagi

With porcini and woodland mushrooms, asparagus & smoked pancetta.

Lasagna Di Mamma (v)

Lasagna done 3 ways! Meat, Seafood or Vegetarian! You choose!

Ravioli Leandro (v)

Two fillings for these pasta pillows - some ricotta and spinach, some are mushroom, joined together in a velvety creamy tomato sauce.

Pizza (v)

Margherita pizza with your choice of two toppings

DESSERT

Freshly prepared dessert of the day