



RISTORANTE ITALIANO

2 Courses £25.95 or 3 Courses £28.95

Available all through December 1st till December 30th 2025 (T&C apply)



Zuppa Del Giorno Soup of the day

Cozze Gratinatte

Mussels au gratin in tomato and creamy sauce baked with mozzarella cheese

Polpetine De La Casa

Homemade meatballs in tomato sauce gratinated with cheese

Sanguinaccio Scozzese

Baked black pudding with bacon, potato and fresh apple

Pâté De La Casa

Our homemade chicken liver pâté

Bruschetta all Pomodoro

Made with ripe juicy tomatoes, fresh basil and extra virgin olive oil. Served on chargrilled garlic toast

MAINS

Tacchino Natalizio

Roast turkey with all the trimmings

Salmone Di Natale

Salmon with bed of cauliflower in a creamy sauce to with fresh asparagus

Tagliatelle Diavola

Ribbon pasta with beef, onions, garlic, homemade tomato, chilly and touch of cream

Cosciotto D'agnello Arrosto

Roast leg of lamb with rosemary, roast potatoes and mint sauce

Risotto Al Porcini

Arborio rice with a light creamy porcini mushrooms sauce, top with truffle oil and parmesan

Pizza Quattro Maiale

Tomato, mozzarella, salami, bacon, ham and chorizo

DESSERTS

Any dessert from our menu or coffee





Tues / Weds / Thurs - All Night Friday - Sat - All Night. Sunday All Night





CHRISTMAS BOOKINGS

£20.00 per person deposit required upon oking for New Year Eve and £5.00 per person deposit for parties more than 6 people (Non refundable)





Italian Restaurant

RISTORANTE ITALIANO



NEW YEARS EVE

5 Course Meal £49.95

After 8pm

Welcome Cocktail / Mocktail on Arrival

ANTIPASTO

Parma ham, salami, mix olives, breadsticks, bruschetta

STARTERS

Zuppa di Carota e Pastinaca

Carrot, onions and parsnip soup with a touch of cream

Salmone Afumicado e Avocado Bruschetta

Smoked salmon and avocado bruschetta with homemade extra virgin olive oil dressing sauce

Funghi Dolcelatte

Baked mushrooms stuffed with dolcelatte cheese and breadcrumbs

Crespelle Di Pollo e Funghi

Homemade pancakes filled with chicken, mushrooms and cheese oven-baked in a tomato sauce

MAINS

Pollo Principessa

Chicken breast served with spinach, onions, cream and tomato in a champagne sauce

Filleto Porcini Al Profumo Di Tartufo

9oz 28 days matured Steak served with porcini mushroom sauce

Salmone Alla Fritto Di Mare

Salmon fillet with king prawns and seafood mix in a cream and tomato sauce

Lasagna Ripiena

Homemade Vegan and gluten free lasagne

Bistecca Con La Costata Alla Cava

Rib Eye steak with Red onions, mushrooms, chorizo, sun dried tomato in a red wine sauce

DESSERTS

Amaretto & Coffee Traycake

A rich chocolate sponge layer topped with a coffee flavour toffee sauce, amaretto soaked vanilla sponge, and topped with a mascarpone custard syllabub.

Finished with white chocolate blossoms and a cocoa dusting

Any dessert from our menu or coffee









