Starters

Minestroni (v)

Homemade vegetable soup (v)

Zuppa del Giono (v)

Soup of the day

Fritura di Calamari

Fried squid rings

Coppa di Gamberetti

Prawn cocktail

Spiedini di Gamberi alla Griglia

Grilled shrimp skewers

Fritura di Bianchetti

Deep fried whitebait

Avocado e Salmone Affumicato

Avocado and smoked salmon salad

Insalata Tricolore(v)

Tomato, avocado & mozzarella

Melanzane alla Parmigiana (v)

Aubergine, tomato, oregano and parmesan

Bruschetta al Pomodoro (v)

Garlic toast with mozzarella, cherry tomatoes, olive oil, garlic & basil

Funghi alla Milanese (V)

Mushrooms in breadcrumbs

Prosciutto e Melone

Parma ham with melon

Gluten Free Pasta also available (V) Denotes vegetarian dish * These dishes Contain Nuts

Main Course

Filetti di Branzino

Grilled filet of sea bass on bed of spinach

Salmone Dona Theresa

Fresh scotch salmon in a cream prosecco sauce

Eglefino Goujons

Fillet of haddock in breadcrumbs

Tibia D'Agnello

Lamb shank Braised in red wine, garlic and rosemary, served on bed of mashed potato

Fegato di Vitello Lionnese

Calf's liver with sautéed onions

Vitello alla Milanese

Veal escalope in breadcrumbs

Pollo Picante

Chicken breast in wine, chilli and tomato sauce

Norfolk Roast Turkey

Roast turkey served with all trimmings

Penne Monte Cassino (v)

Penne with mixed vegetables, garlic, tomato, cream chilli sauce

Spaghetti aglio Peperoncino con Gamberi

Spaghetti with Prawns, chilli oil & garlic Sauce

Penne Arrabiata (v)

Penne with tomato chilli sauce

Ravioli di Funghi Porcini (v)

Ravioli filled with mushrooms in a cream tomato sauce

Lasagna Vegetariana or Meat Lasagna

Dessert

Christmas Pudding, Pecan pie Tiramisu, Apple pie, Cheesecake Creme Caramel, Profiteroles, Panettone Butter Pudding, Mixed ice Cream