



TOSCANA FESTIVITY MENU

STARTERS CHOICE OF

ZUPPA DEL GIORNO

Soup of the day

AVOCADO E GAMBERETTI

Peeled prawns, avocado. served with lettuce, tomato, cucumber and cocktail sauce

PROSCIUTTO E MELONE

Sliced melon with Parma ham

MOZZARELLA DI BUFALA

Buffalo mozzarella with mixed cherry tomatoes, rocket salad, drizzle of olive oil

POLPETTE PICCANTI

Homemade meatballs, cooked in tomato sauce, chilli, garlic, mozzarella cheese and basil

MAIN CHOICE OF

TACCHINO ARROSTO

Traditional roast turkey with all the trimmings

POLLO CON CREMA E FUNGHI

Breast of chicken, with mushrooms white wine and cream sauce served with saute' potatoes and vegetables

TAGLIATA DELLO CHEF

Grilled Aberdeen angus sliced minute steak, served with rocket salad, parmesan shavings, saute potatoes and vegetables

INVOLTINO TOSCANA

Veal escalope stuffed with spinach, mozzarella, in tomato and basil sauce, served with saute potato and vegetables

BRANZINO

Filleted sea bass with capers, olive oil, garlic, butter, cherry tomato in white wine and lemon sauce, served with new potatoes and vegetables

RISOTTO AI FUNGHI PORCINI

Mixed wild mushroom risotto, white wine, touch of cream, topped with parmesan cheese shavings

DESSERT CHOICE OF

CHRISTMAS PUDDING WITH BRANDY SAUCE

HOMEMADE TIRAMISU CON SAVOIARDI

HOMEMADE BANOFFE PIE

HOMEMADE CHEESECAKE OF THE DAY

MIXED ICECREAM

(Vanilla, chocolate, strawberry)

MONDAY TO FRIDAY LUNCH TWO - COURSES £20.00/ THREE COURSES £24.95

MONDAY TO THURSDAY EVENING- THREE COURSES £31.95

FRIDAY EVENING AND SATURDAY ALL DAY £35.95

AVAILABLE FROM THE 1ST UNTILL 23RD OF DECEMBER

