



Authentic Italian Restaurant

Christmas Day Menu

4 Courses

25 DECEMBER 2026

Buon Natale



Christmas Day Menu £79.95

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Aperitivo

Welcome Glass of Kir Royale

Warm Olives and sicilian focaccia to share (olives, cherry tomatoes and rosemary) V

Antipasto

Pate' D'Anatra

Delicious duck and orange pate' served with toasted bread & orange marmalade

Gnocchi Enna V

Fresh aubergines, roasted onion & mozzarella with homemade tomato sauce topped with basil

Lunotti al Crudo e Gorgonzola N

Mini fried pizza filled with Parma ham, gorgonzola and mozzarella cheese with walnuts served with spicy tomato dip

Focaccine Pistacchio e Mortadella N

Focaccine pizza bread filled with mortadella ,mozzarella and pistacchio pesto sauce

Arancinette Siciliane

Traditional Sicilian homemade meat rice balls

Gamberoni All'Arancia & Brandy

Butterfly king prawns served with orange and brandy sauce with bread

Cocktail di Gamberi

Italian Prawn Cocktail

Primo & Secondo

Fettuccine All'Astice & Gamberoni

Lobster and tiger prawns flambéed with brandy sauce with garlic, cherry tomatoes, tomato sauce and touch of cream

Vitello ai Funghi

Veal escalope in mushrooms and white wine sauce served with sautéed potatoes and salad

Salmone All'Arancia

Salmon fillet on drizzle of green-pea sauce served with sautéed potatoes, asparagus and orange sauce

Burger Nero Siciliano al Tonno

Homemade vegetable charcoal burger, served with french fries
Grilled fresh Tuna steak, homemade caramelized onion sauce, lattuce and tomato

Risotto Salsiccia & Zafferano

Sicilian sausage, leeks, mushrooms and zafferano

Pizza Cannolo Siciliano

Pizza with a shape of cannolo siciliano with tomato sauce, mozzarella ,rocket ,parma ham and buffalo mozzarella

Risotto Verde V

Broccoli, courgette, peas, spinach, green beans and garlic

Quadroni agli Asparagi V

Filled with asparagus, ricotta cheese, spinach, grana padano cheese in peas, leeks, thyme sauce topped with shaved parmesan.

Dolci

Tiramisu

Pandoro

A slice of classic Italian Pandoro, lightly warmed and served with artisanal ice cream