



FESTIVE SET MENU

Three course - £32 per person

Two course - £27 per person

STUZZICHINI

Nibbles

HOMEMADE ARTISAN BREADS and FOCACCIAS
Extra virgin olive oil and aged balsamic vinegar

TOMATO AND BASIL BRUSCHETTA (VG)

GARLIC AND CHEESE FOCACCIA BREAD (V)

MARINATED ITALIAN OLIVES (V)

PRIMI

Starters

Turkey and Brie Croquette with cranberry dip

Vegan WINTER vegetable soup, crostini bread

POLPETTE ALLA DIAVOLA

Deville spicy meatballs, homemade toasted bread.

CALAMARI FRITTI

Crispy calamari with tartar sauce

AFFETTATI MISTI

Selection of cured meats, mozzarella, toasted sourdough bread sticks and pickles antipasti

PASTA & PIZZA

LASAGNE ALLA BOLOGNESE

Homemade lasagna with Bolognese ragù

PIZZA ORTOLANA (VG)

Grilled vegetables, caramelised onions, and vegan feta cheese

PIZZA MARGHERITA

Tomato sauce, mozzarella, and basil

PIZZA TONNO

Tomato sauce, mozzarella, tuna, olives and onions

PIZZA ALLA DIAVOLA

Tomato sauce, mozzarella and spiced Italian pepperoni





DALLA GRIGLIA

From the Grill and Oven

SALTIMBOCCA DI MIALE (GF)

Pan fried pork loin topped with Parma ham and sage, cooked in white wine and butter sauce

PEPPERONE RIPIENO (VG)

Vegan roasted pepper stuffed with spinach and ricotta lasagna, seasonal vegetables.

SALMONE CREMOSO (GF)

Salmon fillet in creamy sauce of chilli and sun-dried tomato, grilled courgette, and potato

TRADIZIONALE TACCHINO ARROSTO

Traditonal Roasted Turkey with roast potatoes, seasonal vegetables, pigs in blankets and Yorkshire pudding.

BISTECCA ALLA GRIGLIA +£8 supplement

Grilled 10oz sirloin steak, roasted rosemary potatoes, garlic, and mushroom cream sauce or peppercorn & brandy sauce

CONTORNI

Side Dishes

TONY'S BAKED CAULIFLOWER AND CHEESE 6

GRILLED BROCCOLI AND CHILLI 5 (GF, VG)

SEASONED MIXED LEAF SALAD 5 (GF, VG)

SWEET POTATO AND PARMESAN CHIPS 7

DOLCI

TIRAMISÙ

STRAWBERRY CHEESCAKE

COCONUT, MANGO, and BLUEBERRY PANNACOTTA (GF, VG)

Nutella and Baileys chocolate mousse

SELECTION OF ITALIAN ICE CREAMS & SORBETS

Vanilla, chocolate, strawberry, mint chocolate, caramel-pecan and honeycomb ice creams and lemon, raspberry, and mango sorbets two scoops

To book a table please call 01252 873275 or scan the QR Code

