

Christmas Eve & Day Menu  
2018



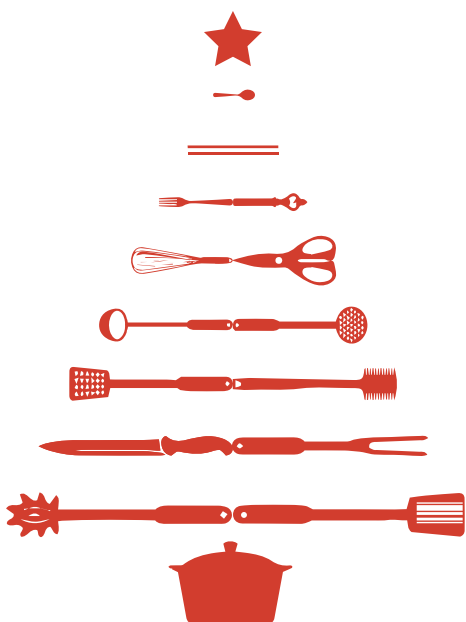
## Starters

<b>Holiday Seafood antipasto (for 2)</b> (Crispy Octopus, Neonati fritters, fried Calamari, breaded Swordfish)	<b>27,50€</b>
<b>A selection of Italian Cold Cuts</b> served with warm homemade Focaccia	<b>16.20€</b>
<b>Swordfish carpaccio with baby leaf salad, fennel and green apple</b>	<b>17,50€</b>
<b>Millefeuille of Aubergine Parmigiana with buffalo Mozzarella</b>	<b>11,25€</b>
<b>Steamed Mussels with fresh tomatoes</b> served with garlic and oregano "bruschette"	<b>14,50€</b>
<b>Shellfish bisque with prawns, served with multiseed bread and basil sauce</b>	<b>19,50€</b>



## Pasta & Soups

Tagliolini with pan fried mullet in courgette sauce	<b>19,75€</b>
Homemade tortelli filled with ricotta and pancetta in a tomato veloute with parmesan mousse	<b>16,00€</b>
Linguine with fresh clams, garlic, white wine, chili and cherry tomatoes	<b>15,50€</b>
Homemade pappardelle with wild boar ragu'	<b>15,00€</b>
Risotto with pumpkin, burrata and scallops	<b>16,00€</b>
Courgette soup with roasted calamari and almond flakes	<b>13,00€</b>



## Main Courses

Beef fillet served with a potato gratin, marjoram and truffle sauce	<b>31,80€</b>
Fresh Australian grilled Beef rib-eye (300g)	<b>29,00€</b>
“Tacchinella” di Natale – Christmas Turkey	<b>25,00€</b>
Veal “Cotoletta alla Milanese” and fries	<b>30,00€</b>
Fried calamari and prawns served with fried seasonal vegetables	<b>26,00€</b>
Sea Bass fillet in a sea salt crust with lemon flavoured vegetables & Aioli sauce	<b>24,50€</b>
Pan fried Fillet of Salmon with fennel cream and crispy asparagus	<b>24,50€</b>



## Side Dishes

Mixed grilled Vegetables	<b>5,50€</b>
Rocket, Parmesan shavings and Cherry Tomatoes	<b>5,50€</b>
Green salad / Mixed salad	<b>3,90€</b>
French Fries	<b>4,00€</b>
Tomato & onion salad	<b>3,75€</b>

\*A minimum charge of € 40.00 per person (Excluding drinks) will apply\*



## Desserts

Deconstructed "Cannolo" with pistachio crumbs	<b>9,25€</b>
Our Christmas Crème Brûlée	<b>7,25€</b>
Passion Fruit Semifreddo	<b>9,00€</b>
Marinated Pineapple served with coconut ice cream	<b>5,25€</b>
Warm dark chocolate Fondant with fiordilatte ice cream	<b>7,25€</b>
Our traditional Tiramisu	<b>5,75€</b>

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