



\$59 CHRISTMAS MENU

SHARED BOARDS

ANTIPASTO

cured Italian salami, calamari, char-grilled polenta, arancini, marinated olives, feta,
Wood-fired pizza bianca- olive oil garlic sea salt herbs

or

Bruschetta- roma tomato, basil, olive oil, sea salt

Calamari fritti fried local squid

Wood-fired pizza bianca- olive oil garlic sea salt herbs

MAIN COURSE

SELECT FROM

SCALOPPINE BIANCA

Pan cooked veal medallions in a white wine cream sauce with wilted spinach,
roasted baby potatoes.

PESCE

Grilled fish of the day, with a fresh seasonal salad

FETTUCCINE ALLA PANNA

Fresh made pasta with bacon, mushrooms, in a cream sauce

PAPPARDELLE DI AGNELLO

Slow braised lamb and tomato ragu wit fresh pappardelle pasta

POLLO SALTIMBOCCA ALLA ROMANA

Chicken Breast Fillet wrapped with prosciutto and sage served on roasted potatoes, green beans
in a Burnt butter sauce

WOOD-FIRED PIZZA SELECTION

DOLCE

SELECT FROM

Tiramisu

A traditional Italian favourite sponge fingers, espresso coffee, marscapone, tia maria and cream

White chocolate panna cotta

Lemon sorbet

Coffee or tea

VEGAN - VEGETARIAN - GLUTEN FREE OPTIONS AVAILABLE