

## STEFANO'S CHRISTMAS SET MENU 2025

## **Pre Order Only**



(Piatti Piccoli Menu is also available throughout December)

(GLUTEN FREE AVAILABLE ON PIZZA / BREAD / DESSERT & SOME PASTA DISHES)

ZUPPA DEL GIORNO – Homemade Minestrone soup
GAMBERONI – King & Atlantic prawns in a spinach, garlic & tomato sauce
CROQUETTES – Two deep fried potato croquettes – with smoked sausage & scamorza cheese
BRUSCHETTA FUNGHI – with wild mushrooms, garlic & a hint of chilli
POLPETTE – Homemade Aberdeen Angus beef meatballs in a tomato sauce
PATE – Homemade chicken & liver pate, served with toasted ciabatta & onion jam

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VITELLO SALTIMBOCCA\* – Escalopes of veal with sage, Parma ham & wild mushrooms – served in a red wine sauce

**POLLO ALLA SORRENTINA\*** - Breast of chicken topped with creamy burrata, basil & a tomato sauce

PESCE\* - Fresh fillets of Seabass, served with a lemon & garlic sauce

RAVIOLI SPINACI – Homemade spinach & ricotta ravioli – served with butter & sage

TAGLIATELLE NDUJA - with aubergines, spicy Calabrian sausage,

Parmesan & tomato sauce

**PENNE SPEZZATINO** – with strips of prime steak, chilli, peppers & Napoli sauce

SPAGHETTI MARINARA – with mixed seafood
12" MARGHERITA PIZZA with a choice of 2 toppings from –
Chillies, sweetcorn, onions, rocket, capers, olives, peppers, pineapple, mushrooms, tuna, spinach, anchovies, cooked ham, pepperoni, Nduja

\* These dishes are served with sauteed potatoes & seasonal vegetables

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ADDITIONAL SIDE DISHES – Olives -  $\pounds6.50$  / Mixed salad  $\pounds8.50$  / Garlic bread -  $\pounds6.50$  / Garlic bread & mozzarella -  $\pounds7.50$  / Mixed bread -  $\pounds6.50$  / Chips -  $\pounds6.50$ 

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**HOMEMADE TIRAMISU...** a traditional favourite

**PROFITEROLES** filled with Crème Anglaise, topped with dark chocolate, served with cream **HOMEMADE CHEESECAKE** served with pouring cream

TARTUFO... chocolate covered Italian ice cream

GLUTEN FREE lemon & almond caprese cake – served with vanilla ice cream

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2 courses – £27.50 per head / 3 Courses - £34.95 per head

Discretionary 10% service charge



