



da **MARA**

CHRISTMAS MENU

PRIMI – STARTERS

CALAMARI FRITTI

Deep fried calamari served with mayonnaise

ZUPPA DEL GIORNO

Fresh homemade soup of the day

BRUSCHETTA POMODORO

Rustic bread topped with fresh seasonal cherry tomatoes, olive oil and basil

MISTO SALUMI

Selection of cured meat served with rustic bread

MOZZARELLA IN CAMICIA

Baked fresh mozzarella wrapped in cooked ham and served on a bed of fruit coulis and balsamic dressing

SECONDI – MAINS

PENNE ARRABBIATA

Penne pasta served with garlic, chilli, basil and tomato sauce

PENNE DEL CONTADINO

Penne pasta served with seasonal vegetables and tomato & pesto sauce

TAGLIATELLE VONGOLE

Tagliatelle pasta served with clams and tomato sauce

POLLO AL VINO ROSSO

Fresh Welsh chicken served in a red wine sauce and seasonal vegetables

PACCHERI RAGU'

Paccheri pasta served in a rich homemade lamb ragù

MERLUZZO AL LIMONE

Fresh cod served in a lemon and white wine sauce, potatoes and seasonal vegetables

PIZZE

12" Stonebaked in a traditional Italian log burning oven

MARGHERITA

Tomato sauce, mozzarella, basil and olive oil

COTTO E FUNGHI

Tomato sauce, ham, mushrooms and mozzarella

ITALIA

**Pesto, mozzarella and cherry tomatoes
(no tomato sauce)**

ORTOLANA

Mozzarella, aubergines, courgettes and peppers (no tomato sauce)

RICOTTA

Mozzarella, ricotta cheese, courgettes and speck (no tomato sauce)

DOLCI – DESSERTS

Homemade traditional Italian tiramisu

Homemade panna cotta with mango or fruit of the forest topping

Profiteroles

SET MENU LUNCH - THREE COURSES £17.99

