

SUPER FESTIVO

3 COURSES FOR 24.95

★ GLASS OF PROSECCO TO START & LIMONCELLO TO FINISH ★

STARTERS

BURRATA CAPRESE (V)

Creamier and more indulgent than mozzarella, burrata is served with Santos tomatoes, rocket and basil.

BUTTERFLY KING PRAWNS

Succulent king prawns, oven roasted on Italian bread with garlic and parsley.

TUSCAN BEAN SOUP (V) (Under 200 Kcal)

Mixed beans, lentils and spinach in a spicy tomato soup.

SPINACH & RICOTTA ARANCINI (V)

Crispy smoky ricotta and spinach risotto balls served with a spicy tomato dip.

✧ FESTIVE CHEESE FONDUE (V) ✧

Rich cheese fondue, crowned with a garlic and herb crumb, served with baked dough balls.

MAINS

✧ PRIMA PIZZA NATALE ✧

Pulled pork belly porchetta, roquito pepper pearls, spinach and mozzarella on a tomato base.

POLLO MILANESE

Breaded butterfly chicken breast, seasoned and roasted. Served with roasted new potatoes or chips, broccoli, and a creamy mushroom sauce.

✧ MEATBALLS PICCANTE GRANDE ✧

Pork and beef meatballs baked on Italian bread in a spicy tomato sauce topped with mozzarella and mascarpone.

BEEF BRISKET BOLOGNESE

Slow cooked beef brisket and chianti ragu, served with fresh egg tagliatelle.

RISOTTO CON POLLO E FUNGHI

Risotto with tender chicken breast and sautéed mushrooms in a creamy white wine sauce.

SPINACH & RICOTTA GIRASOLE (V)

Meaning 'sunflower', these pretty pasta parcels are served with spinach and a mascarpone cream sauce.

PRIMA PIZZA SALAMI MISTI

Milano and fennel salami, pepperoni, smoked prosciutto, roasted peppers and balsamic red onions.

LIGHT PURPLE BASIL PESTO GENOVESE (V) (Under 550 Kcal)

Fresh egg tagliatelle with green pesto and cream sauce, fine green beans. Topped with purple basil pesto – winner of a Great Taste 2018 award, with a rainbow salad.

PRIMA PIZZA CAPRINA (V)

Soft goat's cheese, rocket, Santos tomatoes, olive tapenade, and mozzarella.

SEA BASS AL FORNO

Sea bass fillet baked in a white wine sauce with new potatoes, tomatoes, mushrooms and spinach.

DESSERTS

WARM PEAR TART (V)

Poached pear on an almond frangipane base, with raspberries and vanilla gelato.

YOGHURT PANNA COTTA (Under 200 Kcal)

A lighter take on a classic made with yoghurt and cream, dressed with raspberries, strawberries and an edible flower.

WARM RUM DOUGHNUTS (V)

Mini ring doughnuts soaked in rum and served with your choice of sauce; shimmery sour cherry or milk chocolate. Our take on the classic Italian Rum Baba dessert.

BLOOD ORANGE AND CHOCOLATE TART (V)

Zesty dark chocolate tart with a nut and date base, served with tangy raspberry sorbet.

✧ SNOWBALL GNOCCHI (V) ✧

Our baked chocolate gnocchi have had a festive makeover. Dip these Nutella filled gnocchi into chocolate sauce, and then dunk them into white chocolate curls. They're snow good...

GOLDEN MARSHMALLOW CONE 1.50 supplement

Drizzle shimmery sour cherry sauce over the peak of this marshmallow filled milk chocolate cone.

CHOCOLATE ETNA (V) 1.50 supplement

Hot toffee sauce is poured over the dark chocolate cup at your table, revealing a hidden scoop of vanilla gelato on top of a heavenly hot chocolate fondant.

ASK ITALIAN